

BioChef Air Fryer

Multi Oven



USER MANUAL

BiOCHEF

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Safety Precautions

- ! When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following :
 - Read all instructions before use and save for future reference
 - Remove and safely discard any packaging materials and promotional labels or stickers before using the appliance for the first time.
 - To avoid choking hazard for young children, remove and safely dispose the protective cover fitted on the power plug.
 - Do not use the Air Fryer Multi Oven near the edge of a bench top or table. Ensure the surface is stable, level, heat resistant and clean.
 - Do not use on a cloth covered surface, near curtains or other flammable materials.
 - Do not use the Air Fryer Multi Oven on or close to a hot gas or electric burner, or where it could touch a heated oven or surface.
- ! When operating the oven, keep a minimum distance of 10cm of space on both sides of the appliance and 15cm above
- ! The temperature of accessible surfaces may be high when the Air Fryer Multi Oven is operating. Do not touch hot surfaces. To avoid burns, use extreme caution when removing pans, dishes and accessories such as the included baking pan, wire rack and air fry basket, that contain hot oil or other hot liquids.
- ! Beware of sharp edges when handling this stainless steel Air Fryer Multi Oven. Failure to use caution could result in injury or cuts.
- ! Do not immerse cord, plug or any parts of Air Fryer Multi Oven in water or other liquid to prevent against electrical hazard. This appliance should not be used by or near children.
- ! Do not lay cooking utensils, baking pans or dishes on the glass door.
- ! Do not leave the door standing open for extended periods of time.
- ! It is recommended to regularly inspect the oven and power cord. Do not use the Air Fryer Multi Oven if there is damage to the power cord or plug, or after the appliance has been damaged in any way. Immediately stop use and contact Vitality 4 Life Customer Service or the store/retailer where purchased.
- ! Do not let cord hang over the edge of a table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
- ! Caution should be exercised when using pans and dishes constructed of materials other than metal or glass. Ensure pans and dishes are oven safe before using in the oven.

- ! The use of accessory attachments not recommended or supplied with this oven may cause hazard or injuries.
- ! Caution should be exercised when using lids in the oven as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack. Do not place sealed or airtight containers in the oven.
- ! Oversized foods and metal utensils must not be inserted in the Air Fryer Multi Oven as they may create fire or risk of electric shock.
- ! When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this appliance when not in use.
- ! Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- ! Do not cover crumb tray or any part of the Air Fryer Multi Oven with metal foil. This will cause overheating of the oven.
- ! A fire may occur if the appliance is covered or touching flammable materials such as curtains, draperies or walls, when in operation.
- ! Do not store any items on top of the oven when in operation. Do not operate under wall cabinets.
- ! Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- ! Do not attempt to dislodge food when the Air Fryer Multi Oven is plugged into an electrical outlet.
- ! Warning: To avoid possibility of fire, never leave the appliance unattended during use. Use recommended temperature settings for all functions.
- ! Do not operate your oven in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire.
- ! Before plugging into a socket, check that the voltage in your home corresponds with the voltage printed on the oven.
- ! When not in use, left unattended, before cleaning, moved, assembled or stored always unplug the cord from the power outlet and allow to cool completely.
- ! This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the oven by a person responsible for their safety.
- ! Children should be supervised to ensure they do not play with the appliance.

Parts and Accessories



Touchscreen-Display

6. TEMPERATURE & TIME decrease/Toast & Crumpet Darkness decrease

5. TEMPERATURE display/Toast & Crumpet Darkness display

4. TIME display

3. TEMPERATURE & TIME increase/Toast & Crumpet Darkness increase

Touch 10. **6** and > to increase the temperature. A long Press of > will rapidly increase the temperature.

Touch 11. **0** and > to increase the time. A long Press of > will rapidly increase the time.

2. POWER ON/OFF

Touch "POWER ON/OFF" icon to turn the Oven On/Off

1. FUNCTIONS





12. SUPER CONVECTION

Touch "SUPER CONVECTION" icon to control Super Convection On/Off. Touch SUPER CONVECTION icon once to start SUPER CONVECTION, the icon will start flashing. Press again and SUPER CONVECTION Icon will stop flashing and standard CONVECTION will operate.

11. TIME adjust/Toast & Crumpet Darkness adjust

10. TEMPERATURE adjust

9. OVEN LIGHT

Touch "LIGHT" icon and the internal oven light will turn On. Touch again and it will turn off. In order to save energy, the light will automatically shut off after 5 minutes. Touch the "LIGHT" icon if want to turn on the light once again. The oven light will also automatically turn on when you open the door and at the end of the cooking cycle to help you see inside. Replacable componenty like your regular large oven.

8. FROZEN

Touch "FROZEN" icon when cooking foods from frozen on AIR FRY, BAKE, TOAST, PIZZA & CRUMPET functions. The preset time will automatically increase and the "FROZEN" icon will be displayed. Touch the "FROZEN" icon again to go back to the preset time setting for fresh foods.

7. START/CANCEL

Touch "START/CANCEL" icon to start the oven function. Touch again to cancel.

Before Using your BioChef Oven for the first time

Before first use, please run the oven empty for 25 minutes to remove protective substances from the heating elements. Ensure the area is well ventilated as the oven may emit vapors. These vapors are safe and not detrimental to the performance of the oven.

1. Remove and safely discard any packing material, glass door stickers and tape from the oven.
2. Remove the crumb tray, wire rack, air fry basket and baking pan from the packaging. Wash them with a soft sponge in warm, soapy water then rinse and dry thoroughly.
3. Wipe the interior of the oven with a soft, damp sponge. Dry thoroughly.
4. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance and 15cm above.
5. Insert the crumb tray into the oven.
6. Unwind the power cord completely and insert the power plug into a grounded power outlet.
7. Touch the "POWER ON/OFF" icon to turn the oven on. The oven alert will sound and the touchscreen will illuminate. The AIR FRY function will be automatically selected and the AIR FRY icon will flash..

8. Touch the "START/CANCEL" icon. The AIR FRY function will start, the AIR FRY icon will remain illuminated, SUPER CONVECTION will flash and the timer will automatically begin to count down
9. At the end of the cooking cycle, all the function icons will be illuminated, the "AIR FRY" icon will flash, the oven will display "END" and the alert will sound two times.
10. The oven is now ready to use.

Operating Your BioChef Oven

Oven Functions Overview					
FUNCTION	SUGGESTED RACK POSITION	OPTIONAL SETTINGS	PRESETS	PREHEAT	RANGE
 AIR FRY	Top	FROZEN	200°C SUPER CONVECTION 00:25 MINS	No	150°C - 230°C Up to 01:00 HRS
 ROAST	Bottom		200°C SUPER CONVECTION 00:45 MINS	Yes	70°C - 230°C Up to 02:00 HRS
 BAKE	Middle	FROZEN	160°C SUPER CONVECTION 00:45 MINS	Yes	50°C - 230°C Up to 02:00 HRS
 TOAST	Top	FROZEN	DARKNESS 4 04:00 MINS	No	Darkness 1-6 Up to 06:00 MINS
 GRILL	Middle	SUPER CONVECTION	230°C 00:10 MINS	No	230°C Up to 00:20 MINS
 SLOW COOK	Bottom	SUPER CONVECTION	100°C CONVECTION 03:00 HRS	No	40°C-150°C Up to 10:00 HRS
 PIZZA	Middle	FROZEN	210°C SUPER CONVECTION 00:11 MINS	Yes	50°C - 230°C Up to 02:00 HRS
 DEHYDRATE	Top	SUPER CONVECTION	55°C CONVECTION 06:00 HRS	No	30°C - 80°C Up to 12:00 HRS
 WARM	Bottom	SUPER CONVECTION	70°C KEEP WARM 01:00 HRS	No	50°C - 230°C Up to 02:00 HRS
 CRUMPET	Top	FROZEN	DARKNESS 4 04:00 MINS	No	Darkness 1-6 Up to 06:00 MINS
 REHEAT	Bottom	SUPER CONVECTION	165°C CONVECTION 00:15 MINS	No	50°C - 230°C Up to 02:00 HRS
 PROOF	Bottom	SUPER CONVECTION	35°C CONVECTION 00:45 MINS	No	25°C - 40°C Up to 02:00 HRS

Operating Your BioChef Oven

1. Position the wire rack so the spokes face upwards and insert it into the desired rack position. The rack positions are conveniently printed on the oven door window sticker, which should be removed before first use.




2. Touch the "POWER ON/OFF" icon to turn the oven on. The oven alert will sound and the touchscreen will illuminate. The AIR FRY function will be automatically selected and the AIR FRY icon will flash.
3. Touch the desired function icon gently to select the function. The function icon will flash once selected.
4. The left figure on the display indicates the preset cooking temperature for the selected function. For the TOAST and CRUMPET functions it indicates the darkness level. Touch the Temperature icon and then touch the > icon to increase or < to decrease the temperature
5. The right figure on the display indicates the preset cooking time for the selected function. Touch the Time icon and then touch the > icon to increase or < to decrease the time (or Darkness level for TOAST & CRUMPET).

Note: The temperature on the "TOAST" and "CRUMPET" functions can not be adjusted. The "TIME" icon will adjust the time duration according to the darkness level

6. For functions without a preheat cycle (AIR FRY, TOAST, CRUMPET, GRILL, WARM, SLOW COOK, DEHYDRATE, REHEAT and PROOF), place the food directly on the wire rack or on the included air fry basket and/or baking pan. Ensure the food is centered in the oven for the most even cooking
 - a) Close the oven door.
 - b) Touch the START/CANCEL icon. The selected function icon will remain illuminated and the oven alert will sound.
 - c) The timer will be displayed and begin to count down. The cooking temperature and time can be adjusted during the cooking cycle.
7. For functions that feature a preheat cycle (BAKE, ROAST and PIZZA) touch the START/CANCEL icon before placing food inside the oven. The selected function icon will remain illuminated, the SUPER CONVECTION icon will flash , the oven will display "PRE" and the oven alert will sound.

- a) When the oven has reached the preset temperature and is ready for use, "PRE" will go out, the oven alert will sound and the display will show "ADD FOOD". Place the food directly on the wire rack, or on the included air fry basket and/or baking pan. Ensure the food is centered in the oven for the most even cooking.
 - b) Close the oven door.
 - c) The preset temperature and time will be displayed on screen and the timer will start to count down. The cooking temperature and time can be adjusted during the cooking cycle.
8. At the end of the cooking cycle, all the function icons will be illuminated, the selected function icon will flash, the oven will display "END" and the alert will sound 2 times.

Note: The Cooking cycle can be stopped at any time by pressing the START/CANCEL icon. This will cancel the cycle and all the function icons will be illuminated.

Note: If the door is opened during cooking, the cooking cycle will pause and the light will turn on. The display will show . Once the door is closed, the light will turn off and the cooking cycle will resume. Please ensure the oven door is closed during cooking.

Note: Press the "SUPER CONVECTION" icon to choose between convection and super convection. Super convection is at high speed with faster air flow, delivering a crispier food result.

Note: At the end of the cooking cycle, the display will show "END" until the function icon is touched. The fan will continue to run for 2 minutes, in order to cool down the oven.

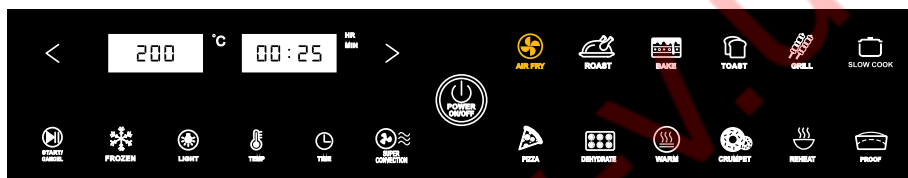
Note: Some moisture may occur on the oven door during the cooking process. This is normal.

Note: The top of the oven is very hot during and after operation. As a result, storing items on top of the oven is not recommended.

AIR FRY FUNCTION

The AIR FRY function combines intense heat and maximized airflow to cook foods crispy and brown.

1. Arrange food evenly on the included air fry basket. For best results, place food in a single layer and leave space between pieces. Insert the air fry basket into the top rack height position.
2. Close the oven door.
3. Touch the AIR FRY icon, it will flash once selected. The left figure on the screen indicates the preset AIR FRY temperature of 200°C, while the right figure indicates the preset time of '00:25 MINS'.



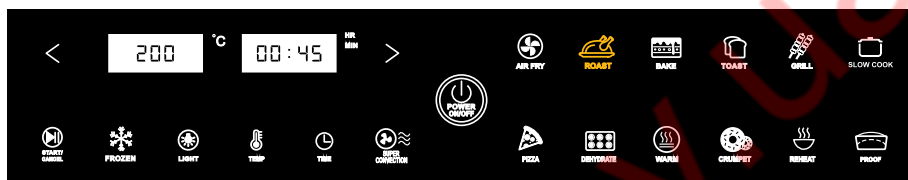
4. The AIR FRY temperature, time and convection settings can be adjusted before and during the AIR FRY cycle. The Frozen setting needs to be selected before you touch START/CANCEL and the AIR FRY cycle has began. Frozen will increase the time by 5 minutes to allow for frozen foods.
 - a) The AIR FRY temperature is displayed as the left figure on the screen. Press the TEMP icon and < and > icons to adjust the AIR FRY temperature from 150°C to a max of 230°C.
 - b) The AIR FRY time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time up to 1 hour.
5. Touch the "START/CANCEL" icon to activate the AIR FRY function. The AIR FRY icon will remain illuminated, the SUPER CONVECTION icon will flash and the timer will automatically begin to count down.
6. At the end of the AIR FRY cycle, all the function icons will be illuminated, the "AIR FRY" icon will flash, the oven will display "END" and the alert will sound 2 times.

Note: When cooking fatty foods (e.g. chicken wings) we recommend inserting the baking pan underneath the air fry basket to catch the oil drippings. Discard excess oil in between the batches.

ROAST FUNCTION

The ROAST function is ideal for cooking a variety of meats and poultry. Food will be tender and juicy on the inside and roasted to perfection on the outside.

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position. Close the oven door.
2. Touch the ROAST icon gently to select the function. The ROAST icon will flash once selected. The left figure on the display indicates the preset ROAST temperature of 200°C, while the right figure indicates the preset time of '00:45 MINS'.



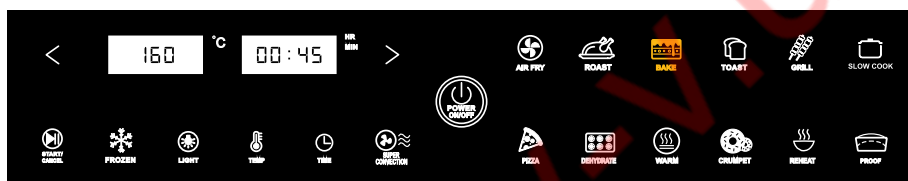
3. The roasting temperature, time and convection settings can be adjusted before or during the roasting cycle.
 - a) The roasting temperature is displayed as the left figure on the screen. Touch the TEMP icon and then touch the > or < to adjust the roasting temperature from 70C to a maximum of 230C.
4. The right figure on the display indicates the preset cooking time. Touch the Time icon and then touch the > icon or < icon to adjust the time up to 2 hours.
5. Touch the START/CANCEL icon to activate the ROAST function. The ROAST icon will remain illuminated, the SUPER CONVECTION icon will flash, the oven will display "PRE" and the oven alert will sound.
 - a) When the oven has finished preheating and is ready for use, "PRE" will go out, the oven alert will sound and the display will show "ADD FOOD". Place food, positioned on the included baking pan, or other oven-proof dish, on the centre of the wire rack, so air will flow around all sides of the food.
 - b) Close the oven door.
 - c) The timer will start to count down.

The cooking temperature, time and convection speed can be adjusted during the cooking cycle. The cycle can be stopped at any time by touching the START/CANCEL icon.
6. At the end of the ROAST cycle, all the function icons will be illuminated, the ROAST function icon will flash, the oven will display "END" and the alert will sound 2 times.

BAKE FUNCTION

The BAKE function uses high speed Super Convection to cook food evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries. The BAKE function is also ideal for cooking pre-packaged frozen meals such as lasagna and pot pies.

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
2. Close the oven door.
3. Touch the BAKE icon gently to select the function. The BAKE icon will flash once selected. The left figure on the display indicates the preset BAKE temperature of 160°C, while the right figure indicates the preset time of '00:45 MINS'



4. The baking temperature, time and convection settings can be adjusted before or during the roasting cycle. The FROZEN setting needs to be selected before you touch START/CANCEL and the Bake cooking cycle has begun. Frozen will increase the time by 5 minutes to allow for frozen food.
 - a) The baking temperature is displayed as the left figure on the screen. Touch the TEMP icon and then touch the > or < to adjust the baking temperature from 50°C to a maximum of 230°C.
 - b) The right figure on the display indicates the preset cooking time. Touch the Time icon and then touch the > icon or < icon to adjust the time up to 2 hours.
5. Touch the START/CANCEL icon to activate the BAKE function. The BAKE icon will remain illuminated, the SUPER CONVECTION icon will flash, the oven will display "PRE" and the oven alert will sound.
 - a) When the oven has finished preheating and is ready for use, "PRE" will go out, the oven alert will sound and the display will show "ADD FOOD". Place food, positioned on the included baking pan, or other oven-proof dish, on the centre of the wire rack, so air will flow around all sides of the food.
 - b) Close the oven door.
 - c) The timer will start to count down.

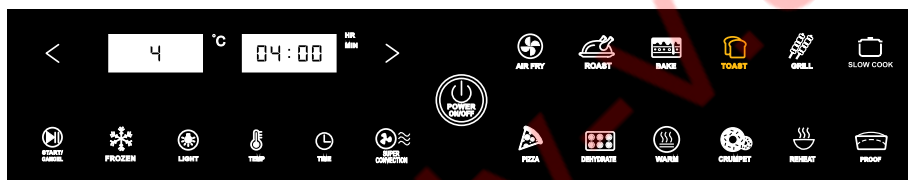
The cooking temperature, time and convection speed can be adjusted during the cooking cycle. The cycle can be stopped at any time by touching the START/CANCEL icon.

- At the end of the BAKE cycle, all the function icons will be illuminated, the BAKE function icon will flash, the oven will display "END" and the alert will sound 2 times.

TOAST FUNCTION

The TOAST function browns and crisps the outside of your bread while keeping the inside soft and moist. This function is also ideal for English muffins and frozen waffles.

- Insert the wire rack, with the spokes facing upward, into the top rack height position.
- Position bread slices as close to the center of the wire rack as possible for optimum toasting results.
- Close the oven door.

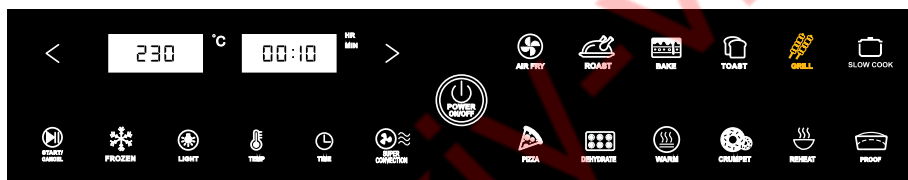


- Touch the TOAST icon, it will flash once selected. The left figure on the screen indicates the preset TOAST darkness setting of 4, while the right figure indicates the preset time of '04:00 MINS'.
- The darkness setting can be adjusted before and during the TOAST cycle. The FROZEN setting needs to be selected before you touch START/CANCEL and the TOAST cycle has begun. Frozen will increase the time by 30 seconds to allow for frozen breads
 - The TOAST darkness level is displayed as the left figure on the screen. Press the TIME icon and < and > icons to adjust the TOAST darkness from 1 to a max of 6. As a general rule, a light toast colour will be darkness level 1 or 2, a medium toast colour will be darkness level 3 or 4 and a darker toast colour will be 5 or 6.
 - The TOAST time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time from 1 minute up to a max of 6 minutes.
 - The temperature is fixed on the TOAST setting at 230C
- Touch the "START/CANCEL" icon to activate the TOAST function. The TOAST icon will remain illuminated and the timer will automatically begin to count down.
- At the end of the TOAST cycle, all the function icons will be illuminated, the "TOAST" icon will flash, the oven will display "END" and the alert will sound 2 times.

GRILL FUNCTION

The GRILL function is ideal for cooking open-faced sandwiches, thin cuts of meat, poultry and fish, sausages and vegetables. Grilling can also be used to brown the tops of casseroles, gratins and desserts.

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
2. Insert the included baking pan underneath to catch the oil drippings. Place food on the assembled rack or in an oven-proof dish, then place on the center of the wire rack so air flows around the sides of the food.
3. Close the oven door.
4. Touch the GRILL icon, it will flash once selected. The left figure on the screen indicates the preset GRILL temperature of 230°C, while the right figure on the screen indicates the preset time of '00:10 MINS'.



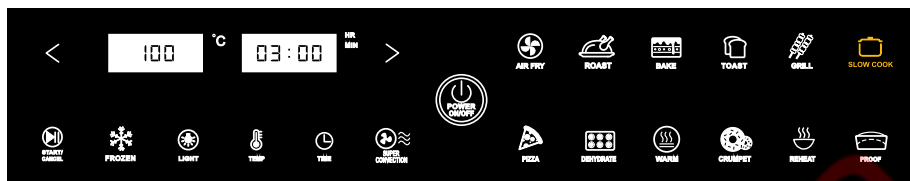
5. The GRILL time and convection settings can be adjusted before and during the GRILL cycle.
 - a) The GRILL temperature is displayed as the left figure on the screen and is fixed at 230°C.
 - b) The GRILL time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time up to 20 minutes.
6. Touch the "START/CANCEL" icon to activate the GRILL function. The GRILL icon will remain illuminated and the timer will automatically begin to count down.
7. At the end of the GRILL cycle, all the function icons will be illuminated, the "GRILL" icon will flash, the oven will display "END" and the alert will sound 2 times.

SLOW COOK FUNCTION

The SLOW COOK function has a cooking profile designed for long cook times and is similar to a high slow cook setting on a traditional slow cooker.

1. Insert the wire rack, with the spokes facing upward, into the bottom rack height position.
2. Place food, inside covered oven-proof cookware, on the center of the wire rack so air will flow around all sides of the food. Close the oven door.

- Touch the SLOW COOK icon, it will flash once selected. The left figure on the screen indicates the preset SLOW COOK temperature of 100°C, while the right figure indicates the preset time of '03:00 HRS'.



- The SLOW COOK temperature, time and convection settings can be adjusted before and during the SLOW COOK cycle.
 - The SLOW COOK temperature is displayed as the left figure on the screen. Press the TEMP icon and < and > icons to adjust the SLOW COOK temperature from 40°C to a max of 150°C.
 - The SLOW COOK time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time up to 10 hours.
- Touch the "START/CANCEL" icon to activate the SLOW COOK function. The SLOW COOK icon will remain illuminated and the timer will automatically begin to count down.
- At the end of the SLOW COOK cycle, the oven will alert once and automatically switch to the WARM function. The display will show 'WARM', then the left figure on the screen indicates the preset WARM temperature of 70°C, while the right figure indicates the preset time of '02:00 HRS' which will automatically count down. The keep warm cycle can be stopped at any time by touching the START/CANCEL icon.

Note: Do not pull the wire rack further than halfway out when inserting or removing cookware from the oven. Do not allow heavy cookware to rest on the glass when the door is open.

TIPS FOR SLOW COOKING

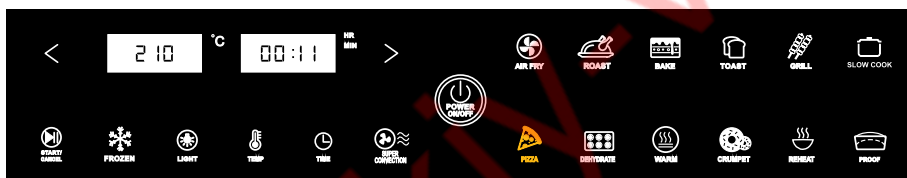
- Ensure cookware is oven-proof and does not exceed 6 kgs when empty.
- Fill cookware to a minimum of $\frac{1}{2}$ and maximum of $\frac{3}{4}$ full to avoid over or under-cooking. To prevent spillover, do not fill cookware more than $\frac{3}{4}$ full.
- It is recommended to slow cook with the lid on to prevent food from drying out. Cover cookware with a layer of aluminum foil before covering with lid to keep even more moisture in.
- Follow cooking temperatures and times prescribed in traditional slow cooker recipes.

- Cold food will take longer to cook than food that has been pre-seared or heated so adjust cooking times as appropriate. Do not slow cook frozen foods.
- Cut large pieces of meat in half to allow heat to penetrate more evenly.

PIZZA FUNCTION

The PIZZA function uses high speed super convection to melt and brown cheese and toppings, while crisping up the pizza crust.

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
2. Close the oven door.
3. Touch the PIZZA icon gently to select the function. The PIZZA icon will flash once selected. The left figure on the display indicates the preset PIZZA temperature of 210°C, while the right figure indicates the preset time of '00:11 MINS'



4. The pizza temperature, time and convection settings can be adjusted before or during the roasting cycle. The FROZEN setting needs to be selected before you touch START/CANCEL and the pizza cooking cycle has began. Frozen will increase the time by 5 minutes to allow for frozen pizzas
 - a) The pizza baking temperature is displayed as the left figure on the screen. Touch the TEMP icon and then touch the > or < to adjust the pizza temperature from 50°C to a maximum of 230°C.
 - b) The right figure on the display indicates the preset cooking time. Touch the Time icon and then touch the > icon or < icon to adjust the time up to 2 hours.
5. Touch the START/CANCEL icon to activate the PIZZA function. The PIZZA icon will remain illuminated, the SUPER CONVECTION icon will flash, the oven will display "PRE" and the oven alert will sound.
 - a) When the oven has finished preheating and has reached the set temperature, "PRE" will go out, the oven alert will sound and the display will show "ADD FOOD". Place the pizza positioned on the included wire rack, baking pan, or other oven-proof dish or pizza pan, in the centre of the wire rack, so air will flow around all sides of the food.

- b) Close the oven door.
 - c) The timer will start to count down.
7. At the end of the PIZZA cycle, all the function icons will be illuminated, the PIZZA function icon will flash, the oven will display "END" and the alert will sound 2 times.

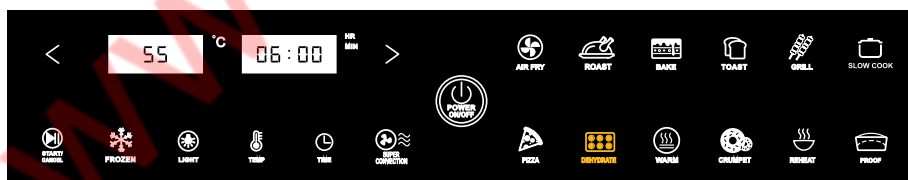
Note: If using the included baking pan or other pizza pan, place it in the oven during the preheat cycle for the best result. Carefully place pizza on the heated pan. When using a pizza stone, it is necessary to preheat the stone, without a pizza, for optimum results.

1. Insert the wire rack, with the spokes facing upward, into the middle rack height position.
2. Place pizza stone on the center of the wire rack so air will flow around all sides of the stone.
3. Close the door and proceed according to PIZZA function instructions.

DEHYDRATE FUNCTION

The DEHYDRATE function combines low and stable heat to evenly dry out foods without cooking or overheating.

1. Arrange food evenly on the included air fry basket. For best results, place food in a single layer and leave space between pieces. Insert air fry basket into top rack position
2. Close the oven door.
3. Touch the DEHYDRATE icon, it will flash once selected. The left figure on the screen indicates the preset DEHYDRATE temperature of 55°C, while the right figure indicates the preset time of '06:00 HRS'.



4. The DEHYDRATE temperature, time and convection settings can be adjusted before and during the DEHYDRATE cycle.
 - a) The DEHYDRATE temperature is displayed as the left figure on the screen. Press the TEMP icon and < and > icons to adjust the DEHYDRATE temperature from 30°C to a max of 80°C.
 - b) The DEHYDRATE time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time up to 12 hours.

5. Touch the "START/CANCEL" icon to activate the DEHYDRATE function. The DEHYDRATE icon will remain illuminated, and the timer will automatically begin to count down.
6. At the end of the DEHYDRATE cycle, all the function icons will be illuminated, the "DEHYDRATE" icon will flash, the oven will display "END" and the alert will sound 2 times.

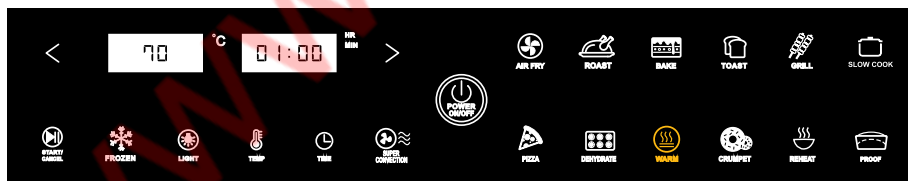
TIPS

- Use baking paper on top of the air fry basket when dehydrating foods with strong color to prevent staining.
- When dehydrating foods that may drip, such as marinated jerky, use the included baking pan underneath to catch any dripping liquid.

WARM FUNCTION

The WARM function maintains hot foods at the recommended temperature to prevent bacterial growth, 70°C or above..

1. Insert the wire rack into a rack position that best suits the type of food you are keeping warm.
2. Place food, positioned on the included baking pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
3. Close the oven door.
4. Touch the WARM icon, it will flash once selected. The left figure on the screen indicates the preset WARM temperature of 70°C, while the right figure indicates the preset time of '01:00 HRS'.



5. The WARM temperature, time and convection settings can be adjusted before and during the WARM cycle.
 - a) The WARM temperature is displayed as the left figure on the screen. Press the TEMP icon and < and > icons to adjust the WARM temperature from 50°C to a max of 230°C.
 - b) The WARM time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time up to 2 hours.
6. Touch the "START/CANCEL" icon to activate the WARM function. The WARM icon will remain illuminated and the timer will automatically begin to count down.

- At the end of the WARM cycle, all the function icons will be illuminated, the "WARM" icon will flash, the oven will display "END" and the alert will sound 2 times.

CRUMPET FUNCTION

The CRUMPET function directs heat from the top elements to brown and crisp one side more than the other. The top of the crumpet can be placed facing up or down, depending on what side you prefer to be more crisped.

This function is also ideal for toasting bagels or thick sliced specialty breads which require one side to be toasted more than the other.

- Insert the wire rack, with the spokes facing upward, into the top rack height position.
- If toasting 1–3 crumpets, centre on the wire rack. If toasting 4–6 crumpets, evenly space them with 2–3 crumpets at the front of the wire rack and 2–3 crumpets at the back of the rack.
- Close the oven door.
- Touch the CRUMPET icon, it will flash once selected. The left figure on the screen indicates the preset CRUMPET darkness setting of 4, while the right figure indicates the preset time of '04:00 MINS'.



- The darkness setting can be adjusted before and during the CRUMPET cycle. The FROZEN setting needs to be selected before you touch START/CANCEL and the CRUMPET cycle has began. Frozen will increase the time by 30 seconds to allow for frozen crumpets and bread.
 - The CRUMPET darkness level is displayed as the left figure on the screen. Press the TIME icon and < and > icons to adjust the CRUMPET darkness from 1 to a max of 6. As a general rule, a light crumpet colour will be darkness level 1 or 2, a medium crumpet colour will be darkness level 3 or 4 and a darker toast colour will be 5 or 6.
 - The CRUMPET time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time from 1 minute up to a max of 6 minutes.
 - The temperature is fixed on the CRUMPET setting at 230°C

6. Touch the "START/CANCEL" icon to activate the CRUMPET function. The CRUMPET icon will remain illuminated and the timer will automatically begin to count down.
7. At the end of the CRUMPET cycle, all the function icons will be illuminated, the "CRUMPET" icon will flash, the oven will display "END" and the alert will sound 2 times.

REHEAT

The REHEAT function is ideal for gently reheating leftovers without browning or drying them out.

1. Insert the wire rack into a rack position that best suits the type of food you are reheating.
2. Place food, positioned on the included baking pan or other oven-proof dish, on the center of the wire rack so air will flow around all sides of the food.
3. Close the oven door.
4. Touch the REHEAT icon, it will flash once selected. The left figure on the screen indicates the preset REHEAT temperature of 165°C, while the right figure indicates the preset time of '00:15 MINS'.

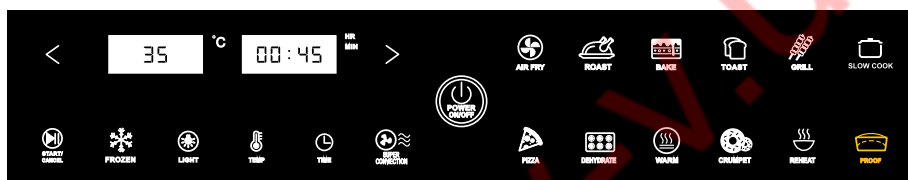


5. The REHEAT temperature, time and convection settings can be adjusted before and during the REHEAT cycle.
 - a) The REHEAT temperature is displayed as the left figure on the screen. Press the TEMP icon and < and > icons to adjust the REHEAT temperature from 50°C to a max of 230°C.
 - b) The REHEAT time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time up to 2 hours.
6. Touch the "START/CANCEL" icon to activate the REHEAT function. The REHEAT icon will remain illuminated and the timer will automatically begin to count down.
7. At the end of the REHEAT cycle, all the function icons will be illuminated, the "REHEAT" icon will flash, the oven will display "END" and the alert will sound 2 times.

PROOF

The PROOF function is designed to precisely hold low temperatures, providing an ideal environment for proofing bread, rolls, pizza and other doughs.

1. Insert the wire rack into the bottom rack position.
2. Place dough in an oven-proof vessel, cover and place on center of the wire rack.
3. Close the oven door.
4. Touch the PROOF icon, it will flash once selected . The left figure on the screen indicates the preset PROOF temperature of 35°C, while the right figure indicates the preset time of '00:45 MINS'.



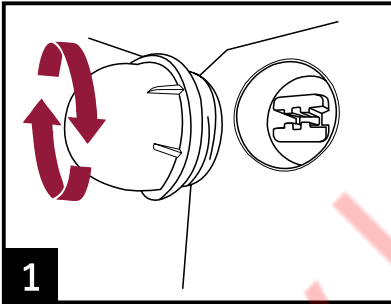
5. The PROOF temperature, time and convection settings can be adjusted before and during the PROOF cycle.
 - a) The PROOF temperature is displayed as the left figure on the screen. Press the TEMP icon and < and > icons to adjust the PROOF temperature from 25°C to a max of 40°C.
 - b) The PROOF time is displayed as the right figure on the screen. Press the TIME icon and < and > icons to adjust the time up to 2 hours.
6. Touch the "START/CANCEL" icon to activate the PROOF function. The PROOF icon will remain illuminated and the timer will automatically begin to count down.
7. At the end of the PROOF cycle, all the function icons will be illuminated, the "PROOF" icon will flash, the oven will display "END" and the alert will sound 2 times.

Replacing the Oven Light

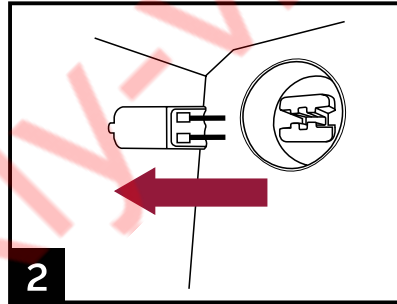
WARNING: Always unplug the oven and allow to cool completely before replacing the bulb. Only use a 25-Watt, 220-240V, halogen bulb.

Remove the wire rack from the oven before replacing the light. The light is positioned on the rear right-hand side of the oven cavity.

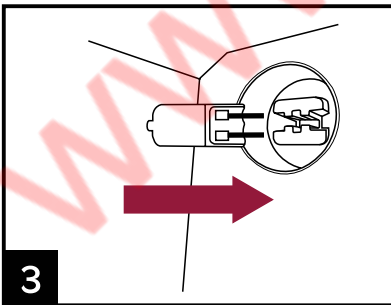
1. Position your fingers on the outside of the light cover and gently rotate clockwise to remove it. Always hold the cover with the other hand to prevent the cover from falling and breaking.



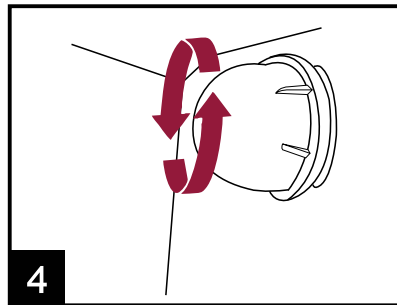
2. Remove the used bulb by pulling it directly out of its holder.



3. Insert the new bulb.



4. Rotate the light cover counterclockwise to tighten it.



Care & Cleaning

Before cleaning, ensure the oven is turned off by removing the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

Cleaning the outer body and door

1. Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning.
2. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
3. Wipe the LED screen with a soft damp cloth. Apply cleanser to the cloth and not the LED surface. Cleaning with dry cloth or abrasive cleaners may scratch the surface.
4. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

WARNING: Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

Cleaning the interior

The walls on the inside of the oven feature a non-stick coating for easy cleaning. To clean any splattering that may occur while cooking, wipe the walls with a soft, damp sponge. A nonabrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning. Avoid touching the heating elements.

WARNING: Use extreme caution when cleaning the heating elements. Allow the oven to cool completely, then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

Cleaning the crumb tray

1. After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly

2. To remove baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
3. Always reinsert the crumb tray into the oven after cleaning and prior to inserting the power plug into a power outlet and turning the oven on.

Cleaning the wire rack, baking pan and air fry basket

1. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
2. To extend the life of your accessories, we do not recommend that these be placed in the dishwasher.

Storage

1. Ensure the oven is turned off by removing the power plug from the power outlet.
2. Allow the oven and all accessories to cool completely before disassembling and cleaning.
3. Ensure the oven and all accessories are clean and dry.
4. Ensure the crumb tray is inserted into the oven; the air fry basket is placed on the baking pan and then inserted and resting on the wire rack in the middle rack height position.
5. Ensure the door is closed.
6. Store the appliance in an upright position standing level on its support legs. Do not store the oven when wet or hot.

Troubleshooting

Possible Problem	Easy Solution
The oven will not switch "ON"	<ul style="list-style-type: none"> • Check that the power plug is securely inserted into the outlet. • Insert the power plug into an independent outlet. • Insert the power plug into a different outlet. • Reset the circuit breaker if necessary • Touch the POWER ON/OFF icon to power on
The oven does not cook	<ul style="list-style-type: none"> • Ensure the door is closed properly
Steam is coming out from the oven door	<ul style="list-style-type: none"> • This is normal. The door is vented to release steam created from high-moisture content foods such as frozen breads. Be mindful that the steam can be hot.
White smoke is coming out of the oven	<ul style="list-style-type: none"> • This is normal upon first use. We suggest letting it run empty on the preset AIR FRY function for 25 minutes. • Greasy foods may also emit white smoke. This will not affect the cooking process. • Grease or oil residue on the baking pan, air fry basket , crumb tray or heaters from previous use may also emit white smoke so ensure they are properly cleaned after each use.
Dark Smoke is coming out of the oven	<ul style="list-style-type: none"> • Food is burning inside the oven. Immediately turn off the oven and be careful when you take out the food.
Water is dripping onto counter from under the door	<ul style="list-style-type: none"> • This is normal. The condensation created from high moisture content foods such as frozen bread will run down the inside of the door and can drip onto the counter.
I cannot select EN the frozen setting	<ul style="list-style-type: none"> • The FROZEN icon is only selectable for the following functions: TOAST, CRUMPET, BAKE, PIZZA, AIR FRY. When selecting FROZEN, this will automatically adjust the cooking time for an optimised food result.

The ingredients cooked within the oven are underdone

- Reduce the amount of food in the oven when cooking. Set the temperature higher or the time longer. Ensure you have selected the correct cooking function.

Foods are cooked unevenly

- Ensure food is spread out evenly and not stacked too close to each other during cooking. Also ensure oven accessories are inserted into the correct oven height positions. Please be careful as these accessories may be hot.

Foods are not crispy after air frying

- This may occur when ingredients contain a high moisture content. Spraying or brushing a small amount of oil evenly on food can improve crispiness.

The LED screen displays 'E1'

- The LED screen will display 'E1' when the oven temperature is too high. Should this occur, immediately remove the power cord from the power outlet, allow the oven to cool for 10 minutes, then plug back in. Contact customer support, as detailed on the last page, if the 'E1' message continues.

The LED screen displays 'E2'

- The LED screen will display 'E2' when there is an issue with the temperature or heaters. Should this occur, immediately remove the power cord from the power outlet, allow the oven to cool for 10 minutes, then plug back in. Contact customer support, as detailed on the last page, if the 'E2' message continues.

Noise from control panel

- Once your selected cooking program has automatically finished, the fan will speed up to begin the cooling cycle to protect electronic components. This fan can sometimes remain on for up to 5 minutes after cooking has finished.