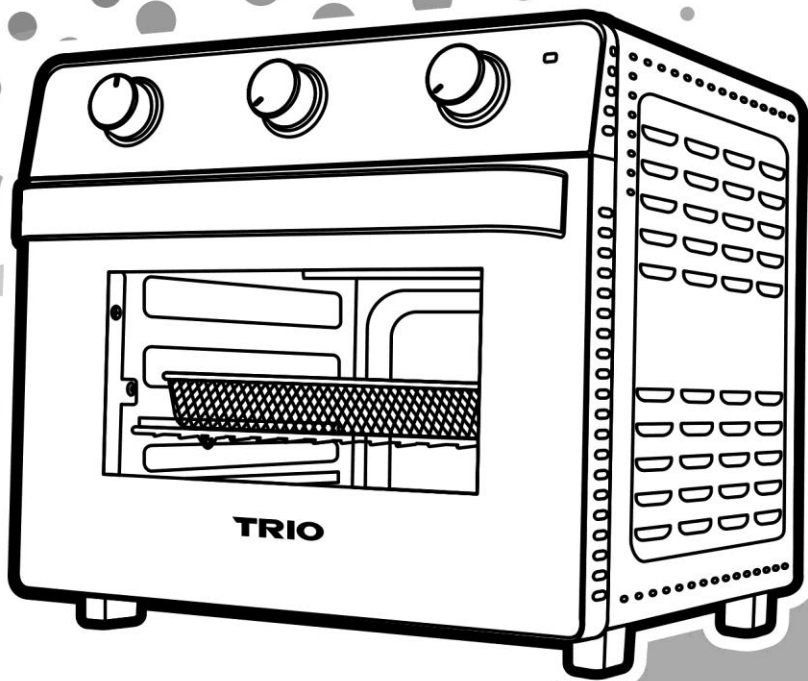


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AIR FRYING OVEN

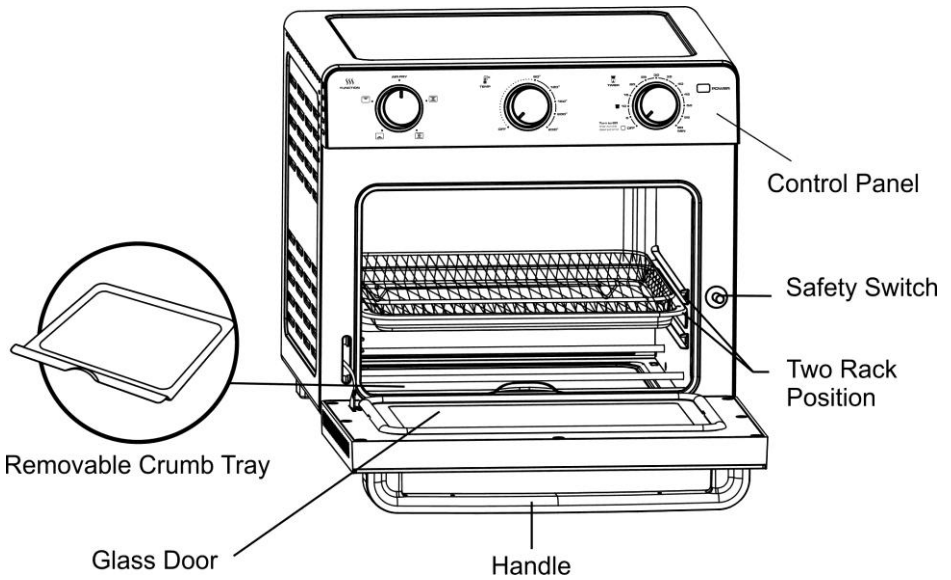


General Safety Precautions

1. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.
2. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord. Always grasp the plug and pull to disconnect.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Do not use outdoors or for commercial purposes.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance or removing a pan, containing hot oil or other hot liquids. Always protect your hands with non-slip oven mitts or similar.
11. Do not use appliance for other than intended use. Misuse can cause injuries. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
12. Oversize foods or metal utensils must not be inserted in a frying oven as they may create a fire or risk of electric shock.

13. A fire may occur if the appliance is covered, touching or near flammable materials, including curtains, draperies, towels, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
15. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
16. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
17. Do not place any of the following materials in the oven: paper, cardboard, plastic, or any materials that may catch fire or melt.
18. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
19. Empty the crumb tray after each use.
20. The glass door is made of tempered glass. Always inspect the glass door for chips, cracks or any other damage. Do not use the frying oven if the glass door is damaged, as the glass may shatter during use.
21. Do not use extension cords or multi socket outlet adapters.
22. Hot steam is released during Air Frying Oven operation. Keep your hands and face at a safe distance from the vent.
23. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

Parts Identification



Accessories



Air Fry Basket

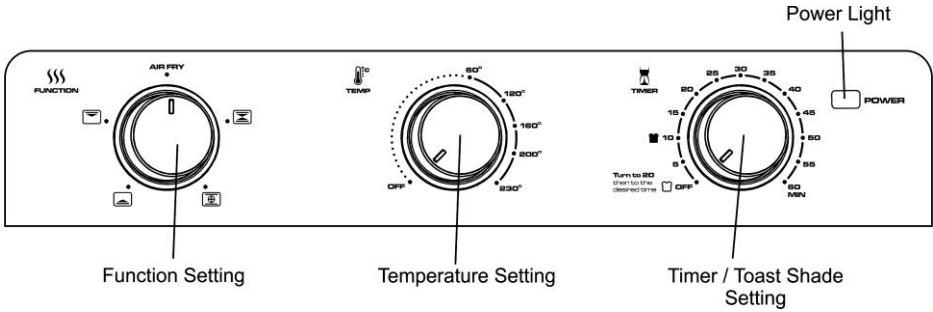


Wire Rack



Baking Tray

Control Panel



Top Heating



Top & Bottom Heating



Bottom Heating



Top & Bottom Heating + Fan

Air Fry General Guidelines

*Actual timing may differ



Specifications

Model	TAO-2407
Rated Voltage	220-240V~
Rated Wattage	1550-1850W
Capacity	24-Litre(Oven), 7-Litre(Air frying)
Frequency	50-60Hz

How to Use Your Appliance

Before Using

NOTE: During initial start up you may detect a slight smell and/or smoke. Turn the temperature to max and let run for approximately 5 minutes.

If you are using your Air Frying Oven for the first time, please be sure to:

- Remove any stickers from the surface of the oven.
- Open oven door and remove all printed documents and paper from inside the Air Frying Oven.
- Clean the wire rack, baking tray and air fry basket with hot water, a small amount of dishwashing liquid and a non-abrasive cleaning pad.
- **CAUTION:** Do not immerse the body of the unit in water.
- Dry the unit thoroughly before using.
- Select a location for the Air Frying Oven. The location should be in an open area on a flat counter where the plug will reach an outlet.
- Ensure that the voltage range shown on the appliance rating label corresponds to the main power supply's voltage.

WARNING: When Air Frying Oven is in use or cooling down, please be sure there is a 6-inch clearance between the Air Frying Oven and any other surface including cords. Be sure the cord is not resting against the back of the Air Frying Oven.

CAUTION: This appliance generates heat during use. Do not touch hot surfaces. Always use handles or knobs per above instructions.

Timer / Toast Shade Setting Tip

To set the timer for less than 20 minutes, ALWAYS turn the timer past the 20-minute mark to engage timer switch and then turn it back to desired time.

Heating Elements

The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature. You may not see the heating elements glowing.

Positioning Rack

- To accommodate a wide variety of foods the oven has two rack positions. (See Figure 3)
- Positioning of the rack will depend on the size of the food and desired browning.
- Before removing the rack allow the unit to cool.
- The oven rack may tilt downward causing food to shift when the rack is pulled out, proceed with caution.

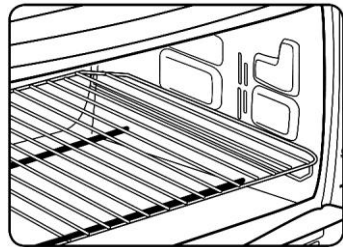


Figure 3

PLEASE NOTE:

- For best air frying results, position the air fry basket in the top rack position.
- For best broiling results, position the baking tray in the top rack position.
- For best baking results, position the baking tray in the bottom rack position.
- For best toast and pizza results, position the wire rack in the top rack position.

Preheating the oven

- Set to the desired Function.
- Turn the Temperature Control Knob to the desired temperature.
- Set the Timer Knob to desired time and allow 10-15 minutes for the oven to preheat.

Removing Food

- Always open door fully and remove food carefully with oven mitt.

To Use The Timer/Toast Shade Setting

- After rotating the Temperature setting to your desired temperature, select from the following options on the Timer .
- For cooking time longer than 20 minutes, rotate the Timer clockwise to your desired time. After cooking completes at the sound of the bell, the oven will automatically turn "Off."
- For cooking time less than 20 minutes, rotate the Timer clockwise past the 20 minute mark to activate the timer, then rotate back counterclockwise to your desired cooking time.

To use the Air Frying Function (see fig. 4)

- Arrange food on the air fry basket and position on top of baking pan, on the top oven rack position.
- Set function to AIR FRY.
- Turn the Temperature Control Knob to the desired temperature.
- Turn the Timer Knob to the desired time.

PLEASE NOTE:

- If cook time is less than 20 minutes, you must turn Timer past the 20 minutes mark to engage the timer then back to desired time.
- The top heating elements will cycle ON and OFF to maintain the desired temperature.
- Toss food evenly in oil if desired before placing food in oven.
- **Safety Switch function** – Some foods need to be shaken vigorously or turned over during air fry time, once open the oven glass door it will stop working and will continued working after the door closed properly.

WARNING: Cooked food, air fry basket, baking pan, and door can be very hot, handle with care. Do not leave the unit unattended.

FAQs about Air Frying

Should I toss my food in oil?

ANSWER:

Not all foods will benefit from being tossed in oil prior to being air fried. Frozen foods and foods with a high fat content such as chicken wings or bacon do not require oil. To achieve crispy and browned results on foods such as hand-cut fries or vegetables, evenly coat food with about one tablespoon of oil.

Do I need to flip or toss my food halfway through the cooking cycle?

ANSWER:

Large quantities of food can benefit from being tossed halfway through the cooking cycle to ensure even cooking and browning.

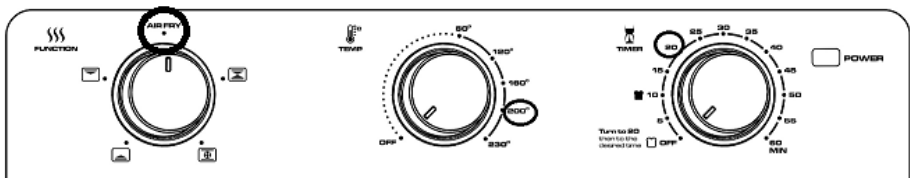


Figure 4

How to Toast, Bake, Broil (see fig. 5)

NOTE: Different types of bread require different settings. Lighter breads and waffles require a lighter setting. Darker breads, muffins, and English muffins require a darker setting.

- Arrange food on the wire rack, air fry basket or baking tray.
- Set function to the top, bottom or both top and bottom as your desired. Heater elements will operate.
- Turn the Temperature setting to desired temperature
- Turn the timer to the desired time to start cooking.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minutes mark to engage the timer back to desired time.

NOTE: The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature.

WARNING: Cooked food, metal rack, and door can be very hot, handle with care. Do not leave the unit unattended.

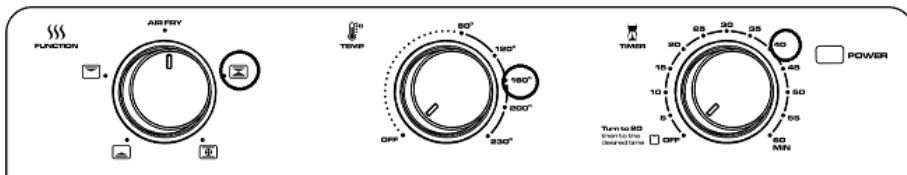



Figure 5

To Use The Convection Bake Function (see fig. 6)

- Arrange food on the wire rack or in the baking pan.
- Set function to . Fan, both the top and bottom heating elements will operate.
- Turn the Temperature setting to the desired temperature.
- Turn the Timer Knob to the desired time.
- When baking is complete, open door completely and remove food.

NOTE: If cook time is less than 20 minutes, you must turn Timer past the 20 minutes mark to engage the timer back to desired time.

NOTE: The top and bottom heating elements will cycle ON and OFF to maintain the desired temperature.

WARNING: Cooked food, metal rack, and door can be very hot, handle with care. Do not leave the unit unattended.

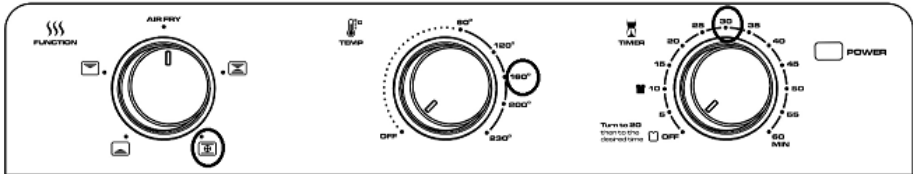


Figure 6

FAQs About Convection Bake

What is Convection Bake?

Answer: In your Air Frying Oven there is a built in fan that circulates the hot air in the oven chamber to better heat the food.

How do I adjust the time for Convection Bake?

Answer: On average, convection will shorten the cooking time by 30% but it varies by food. It is suggested to go with a shorter cooking time to start with and then add time if it is needed.

What are the best foods to use with Convection Bake?

Answer: While a shorter cook time is often desirable, baked goods in particular benefit from convection cooking as the circulating air keeps oven temperature consistent throughout.

Care and Cleaning

1. Ensure that the mains power is off and unit is unplugged from the mains socket and allow the appliance to cool down completely before performing any cleaning task.
2. To clean, wipe with damp cloth.

CAUTION: DO NOT IMMERSE IN WATER.

Make sure to use only mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit. Empty crumb tray frequently to avoid accumulation of crumbs. Air fry basket, wire rack, and baking pan are dishwasher safe. (top of dishwasher only).

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

Storing Air Frying Oven

Allow the appliance to cool completely before storing. If storing the air frying oven for long periods of time, make certain that the air frying oven is clean and free of food particles. Store the air frying oven in a dry location such as on a table or countertop or cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.


Air Frying Cooking Chart

FOOD	WEIGHT (g)	FUNCTION	TEMP	TIME (MIN)	OIL?
POTATOES					
Hand-Cut Fries	450	AIR FRY	200	20	YES
Hand-Cut Sweet Potato Fries	450	AIR FRY	200	20	YES
Frozen Hash Brown	600	AIR FRY	200	15	NO
Frozen Fries (Thick Cut)	650	AIR FRY	230	20-25	NO
Frozen Fries (Thin Cut)	450	AIR FRY	230	10-15	NO
MEAT/POULTRY/FISH					
Chicken Wings	750	AIR FRY	200	25	NO
Steak	200	AIR FRY	230	5-8	NO
Hamburger	120	AIR FRY	200	10-15	NO
Chicken Breast	450	AIR FRY	180	10	NO
Fish	450	AIR FRY	200	10	NO
Bacon	230	AIR FRY	200	8-10	NO
SNACKS					
Frozen Chicken Nuggets	450	AIR FRY	200	10-15	NO
Frozen Mozzarella Sticks	450	AIR FRY	200	8-10	NO
Frozen Onion Rings	300	AIR FRY	200	10	NO
Fresh Mixed Vegetables	650	AIR FRY	200	20	YES
Frozen Deep Dish Pizza	400	AIR FRY	180	10	NO
BAKING					
Muffins	300	AIR FRY	200	15-18	NO

Troubleshooting

problem	potential cause	solution
Overcooked / Undercooked Foods	Incorrect temperature or time setting	You may have to adjust the time and temperature to desired taste. To set the timer for less than 20 minutes, turn the timer past the 20-minute mark to engage timer switch and then turn it back to desired time.
		Because your air frying oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time
	Rack placement	Refer to "Positioning Rack" Section, Rack may need to be adjusted to accommodate food type.
Burnt Smell	First Use	It is recommended to heat air frying oven for approximately 10 minutes to eliminate any manufacturing residue that may remain after shipping.
	Food build-up inside oven, on heating elements or in crumb tray.	Refer to "Cleaning Your Air Frying Oven" Section.
Oven does not turn ON	Unit is unplugged	Plug the Air Frying Oven into a 120volt AC electrical outlet.
	Timer was not turned past 20 minute mark.	Set timer knob and temperature knob to desired setting. Both must be turned on to operate the Air Frying oven.

Heating elements do not stay ON	Heating elements will cycle ON and OFF to maintain proper heat. You may not see elements glowing.	Be certain that function is as desired.
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	<p>This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>
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