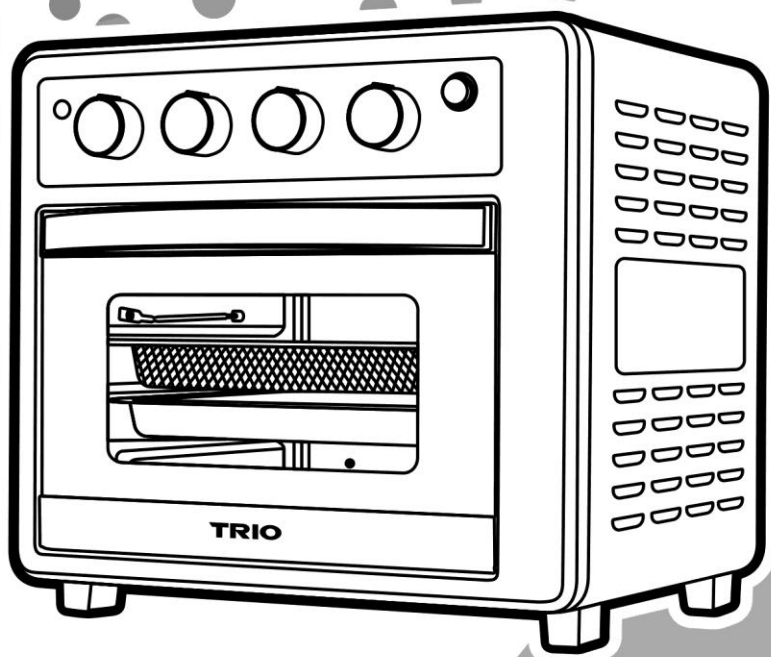


TRIO[®] *Cuisine*

AIR FRYING OVEN



USER MANUAL

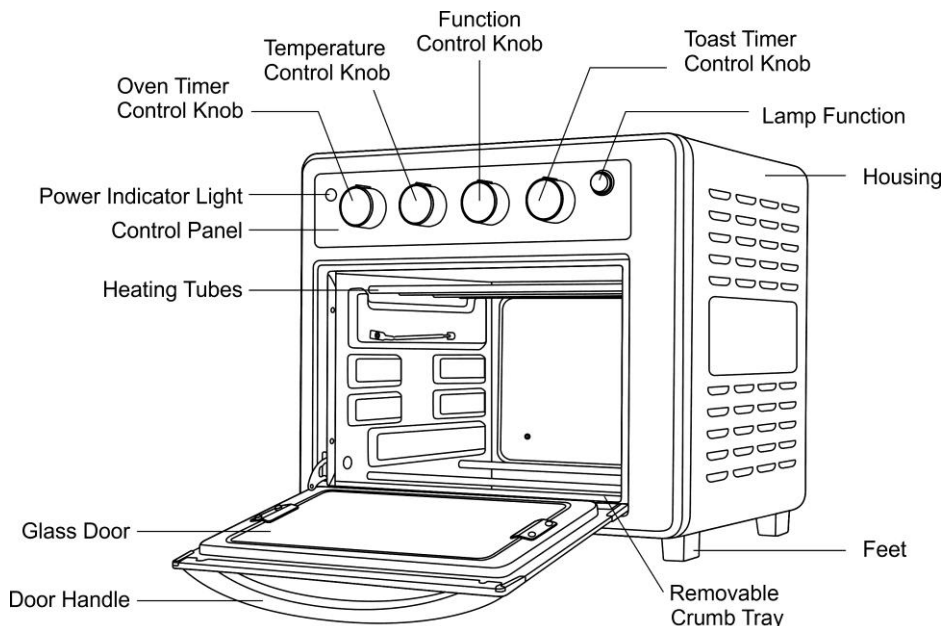
TAO-2507

General Safety Precautions

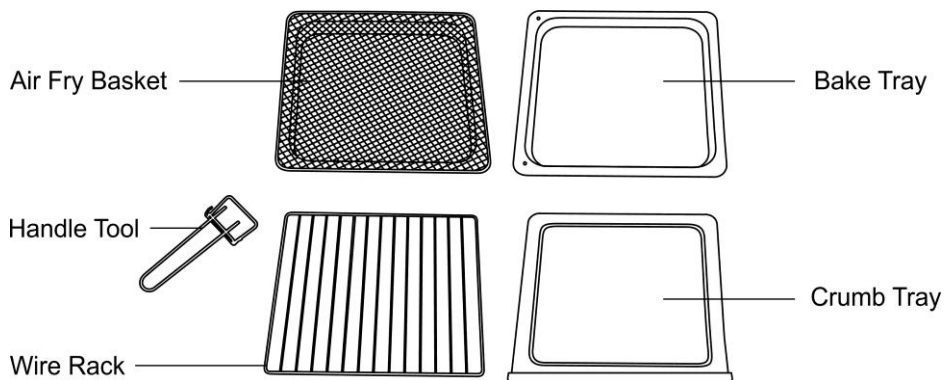
1. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.
2. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary 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 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.

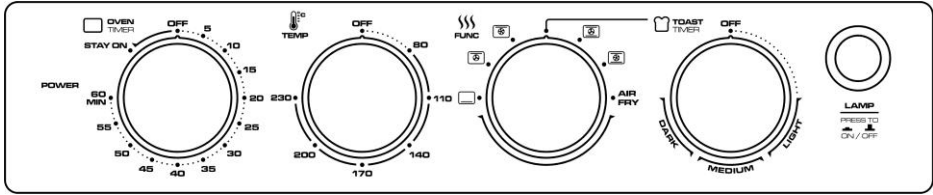
Parts Identification



Accessories



Control Panel



Top Heating
+ Low Speed Fan



Top Heating
+ High Speed Fan



Top & Bottom Heating
+ Low Speed Fan



Top & Bottom Heating
+ High Speed Fan



Bottom Heating

Specifications

Model	TAO-2507
Rated Voltage	220-240V~
Rated Wattage	1700W
Capacity	25-Litre
Frequency	50-60Hz

Parts and Features

1. **Power Indicator Light**

Power Indicator light will turn on and remain lit when oven is in use.

2. **Oven Timer**

Use to set desired time for all functions except Toast. Setting the oven timer powers the unit on and begins the cooking cycle. When the timer runs out, the unit will power off.

3. **Temperature Control Knob**

Use to set desired temperature.

4. **Function Control Knob**

Use to select cooking method – Top Heating + Low Speed Fan, Top & Bottom Heating + Low Speed Fan, Bottom Heating, Top Heating + High Speed Fan, Top & Bottom Heating + High Speed Fan , Toast and AIRFRY.

5. **Toast Timer**

Use to set desired toast shade from light to dark. Setting the toast timer powers the unit on and begins the toasting cycle. When cycle is complete, the unit will power off.

6. **Lamp Function**

To turn on the interior oven light, press the Light Button while oven is in use and door is closed. If door is opened while oven is on, the bulb-saver feature will turn the light off. The light turns on again when door is closed and cooking resumes.

7. **Crumb Tray**

The crumb tray comes already positioned in your oven. The crumb tray slides out from the bottom front of the Air Frying Oven for easy cleaning.

8. Air Fry Basket

Use the Air Fry Basket in conjunction with the AIRFRY function to optimize your cooking results. It is recommended the Air Fry Basket be nested in the baking pan.

9. Wire Rack

Can be used in two positions: Position 1 (bottom, pictured), Position 2 (top). Position 2 has a 50% stop feature so the rack stops halfway out of the oven. The oven rack can be removed from Position 2 by lifting the front of the rack and sliding it out. See page 7 for more details.

10. Bake Tray

A Bake Tray is included for your convenience. Use alone when baking or roasting. Use Bake Tray with the Air Fry Basket when AIRFRY.

The First Use

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

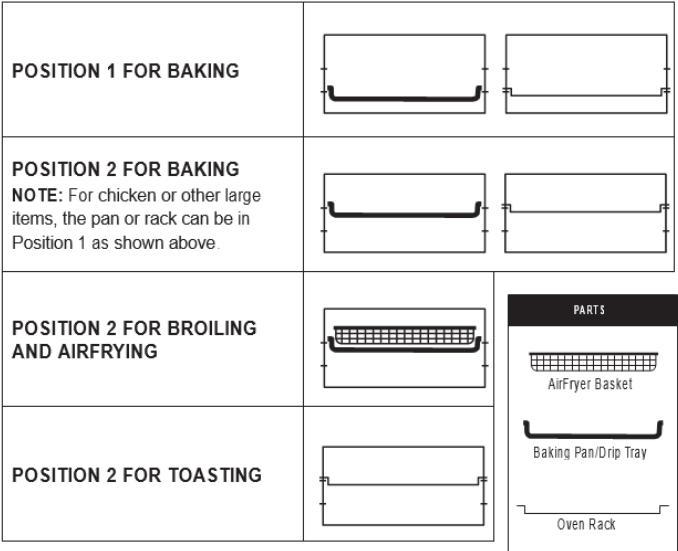
- Remove any stickers from the surface of the oven.
- Open oven door and remove all printed documents and paper from inside the Air Frying Oven.
- Clean the accessories with hot water, a small amount of dishwashing liquid and a non-abrasive cleaning pad.
- **CAUTION:** Do not immerse the body of the unit in water.
- Dry the unit thoroughly before using.
- Ensure that the voltage range shown on the appliance rating label corresponds to the main power supply's voltage.
- 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.
- **WARNING:** Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your countertop oven to prevent possible damage to the surface and move oven 2 to 4 inches away

from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

- **ATTENTION:**For the first use, we suggest preheating the Air Frying Oven without food to burn off any oils used in the manufacturing process. The Air Frying Oven may emit a light smoke or odor as it heats up during the first few minutes of operation. This will dissipate quickly and is not a reason for concern.
- The heating tube is made of stainless steel, and the surface is treated with anti-corrosion protection. a slight yellowish found, it is normal. After use and cold down it, wipe the surface of the heating tube with a soft cloth moistened with cooking oil for cleaning and protection.
- **CAUTION:** This appliance generates heat during use. Do not touch hot surfaces. Always use handles or knobs per above instructions.

WIRE RACK AND BAKE TRAY POSITION DIAGRAMS

Each recipe gives you step-by-step direction and will tell you where the wire rack and bake tray should be positioned best results. Please refer to the diagrams below for oven rack positions.





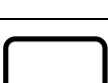



How to Use Your Appliance

Preheating the oven

- In addition to the “Air Fry” function, it is recommended to preheat the oven for each time before use in order to achieve the best result.
- 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.

Function Operating For Reference Only

	Top Heating + Low speed Fan **Recommended for fish fillet baking, sea food.
	Top Heating + High Speed Fan **Recommended for skewer, chicken wings.
	Top & Bottom Heating + Low Speed Fan The convection fan circulates warm air in the oven, which browns food and creates a golden crust on baked goods.
	Top & Bottom Heating + High Speed Fan The turbo convection heat function turns on a built-in fan that circulates hot air in the oven chamber, cooking your food faster and more evenly.
	Bottom Heating **Recommended for warming.
	Toast Timer **Recommended for bread toasting.
AIR FRY	The air fry function can be used to cook many types of food ingredients such as frozen chips, chicken wings, sausages or nugget and etc.

Broil or Convection Broil /

Place the Air Fry Basket on top of the Baking Pan to use to Broil in Rack Position 2. Set the Function Dial to either Broil or Convection Broil. Set the temperature Dial to the desired temperature. Then turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin broiling. The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires. To stop broiling, turn the ON/Oven Timer dial to the OFF position.

Baking Tips:

For best results, use the provided Air Fry Basket fitted inside the Baking Pan to broil. Never use glass oven dishes to broil.

Be sure to keep an eye on food – items can get dark quickly while broiling.

Bake or Convection Bake /

Fit the Baking Pan or Oven Rack into either rack position. (See Rack Positions, page 7).

Set the Function Dial to Bake or Convection Bake. Set the Temperature Dial to desired temperature. Then turn the ON/Oven Timer dial to the recommended cooking time to turn on the oven.

The power light will illuminate. The timer will ring once when time has expired and cycle is complete; the oven will power off.

To stop baking mid-cycle, turn the ON/Oven Timer dial to the OFF position.

Baking Tips:

Select Bake for more delicate items like custards, cakes and eggs. Most baked goods, as well as larger items like chicken, are baked in rack Position 1.

Use Baking Pan in Position 1 for fresh pizza. Place frozen pizza directly on the Rack in Position 2 to cook.

Convection Baking Tips:

Select Convection Bake for hearty baked goods that require even browning such as scones and breads, as well as for roasts and poultry.

Convection Bake is also perfect for baking evenly browned and crispy homemade pizzas.

Always check for doneness 10 minutes before end of suggested cooking time.

Warm

Fit provided Baking Pan or Oven Rack into Rack Position 2.

Set your desired temperature. Set the Function Dial to bottom heating. Then turn the ON/ Oven Timer Dial to the desired warming time to start the oven and begin warming.

The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

To stop warming, turn the ON/Oven Timer dial to the OFF position.

Toast **TOAST** TIMER

Fit Oven Rack into Position 2. If toasting two items, center them in the middle of the Oven Rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back.

Set the Function Dial to Toast. Turn the ON/ Toast Timer Dial to desired shade setting from light to dark within the marked settings to turn on the oven and begin toasting.

The oven power light will illuminate. When completed, the timer will ring and turn off.

To stop toasting, turn the ON/Toast Timer dial to the OFF position. Important Notes on Toasting The Oven Rack must be in Position 2 as indicated in the diagram on page 7.

Air Fry

Place the Air Fry Basket onto the Baking Pan. Air Fry in Rack Position 2. Set the Function Dial to Air Fry. Set Temperature Dial to desired temperature. Then turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin Air Fry.

The oven power light will illuminate. The timer will ring once when the cycle is complete, and the oven will power off when the time expires. To stop Air Fry, turn the ON/Oven Timer dial to the OFF position.

Air Fry Tips:

Air Fry is a healthy alternative to frying. Many foods that can be fried, can be Air Fried without using excess amounts of oil. Air Fried foods will taste lighter and less greasy than deep-fried foods.

Most oils can be used for Air Frying. Olive oil is preferred for a richer flavor. Vegetable, canola or grape seed oil is recommended for a mild flavor.

Distribute oil evenly on food to achieve the crispiest and most golden results. Oil can be sprayed or brushed onto foods for Air Frying. Alternatively, olive oil and non stick cooking sprays can be used. An assortment of coatings can be used on Air Fry foods.

Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, cornflakes, potato chip crumbs, graham cracker crumbs, quinoa, various flours, etc.

Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be flipped halfway during cooking to ensure quick, even cooking and browning.

When Air Fry large quantities of food that crowd the pan, toss food halfway through cooking to ensure even cooking and coloring.

Use higher temperatures for foods that cook quickly, like bacon and chips, and lower temperatures for foods that take longer to cook like breaded chicken.

Foods will cook more evenly if they are cut to the same size. Line the Baking Tray with aluminum foil for easy cleanup.

Please note that when most foods cook, they release water. When cooking large quantities for an extended period of time, condensation may build up, this could leave moisture on your countertop.

Care and Cleaning

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.

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).

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.

Cleaning the crumb tray frequently which located below the heating tube.

Crumb tray may be completely removed for cleaning. Use paper towels to clean away oil and/or food particles. Thereafter, wipe with a soapy cloth, followed by cleaning with running water until it is clean.

Baking References (This is for reference only, you may set the time according to your own experience)

Type of Food	Time (min)
Pizza	15-20 mins
Cake	40-45 mins
Fish	20-25 mins
Steak	20-30 mins
Chicken	35-40 mins

- **Cooking Guide**

Please note that cooking times may vary. Always ensure that meat is cooked right through before serving. One way to test is to stick a skewer into the meat through to the bone/center, remove the skewer and note the colour of the meat juice that comes from the hole. This should be clear in colour. If it is red colour then it is likely that the meat requires further cooking.

- **Carving the meat**

Do not begin carving the meat as soon as you remove it from the oven. A roast that is cut when fresh from the oven will not be as juicy as one that has been allowed to stand for 5 to 10 minutes before carving. Use a good sharp knife.

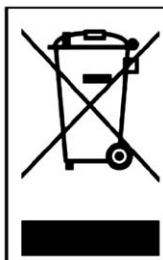
Air Frying Cooking Chart

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.



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.



TRIO[®]
Cuisine

