



# 9-IN-1 AIR FRY OVEN

## **USER GUIDE**

# IMPORTANT SAFEGUARDS

**When using your electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric hazard and injury to persons, including the following.**

1. Read all instructions.
2. Parts except handles and knob will be very hot during use. Do not touch hot surfaces. Use handles or knobs. Always wear oven mitts or use the fetch tool when handling hot components. Wear oven mitts when handling hot surfaces.
3. To protect against electrical shock, fire, or personal injury, do not immerse the cord, plugs, or the appliance in water or other liquid. Do not plug in the power cord or operate the unit controls with wet hands.
4. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children or incapacitated individuals.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
6. DO NOT operate this appliance when the power cord or plug damaged or if the appliance malfunctions, is dropped or has been damaged in any manner. Return it to the Authorized Service Station for examination, repair, electric or mechanical adjustment.
7. DO NOT use attachments not recommended by the manufacturer; they may cause fire, electric shock or personal injury.
8. DO NOT use outdoors or for commercial purposes.
9. DO NOT use appliance for other than intended use.
10. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
11. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", and ensure the indicating lamp is turn off before remove plug from wall outlet.
13. The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
14. Oversized foods, metal foil packages, or utensils must not be inserted in a toaster oven as they may involve a risk of fire or electric shock.
15. A fire may occur if the appliance 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.
16. DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
18. DO NOT store any materials, other than manufacturers recommended accessories, in this oven when not in use.
19. DO NOT place any flammable materials in oven, such as paper, cardboard, plastic or any materials that may catch fire or melt.
20. DO NOT cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. DO NOT place the backing pan or broiling tray on the lower heating element directly.
22. Use extreme caution when removing tray or disposing of hot grease or hot oil or other hot liquids.
23. Make sure the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
24. Never connect this appliance to an external timer switch or separate remote-control system.
25. Never immerse the unit's housing in water or rinse it under the tap.
26. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air when you remove the cooking accessories from the appliance.
27. Immediately switch off and 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.

28. DO NOT place the appliance against a wall or against other appliances. Leave at least 6 inches (15 cm) of free space on all side of appliance.
29. 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 use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

## SAVE THESE INSTRUCTIONS

**Please read and keep these instructions readily available. These instructions will help you use your Convection Air Fry Oven properly, so that you will achieve optimal results.**

## FOR HOUSEHOLD USE ONLY

## SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and 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 animals, or tripped over.

## NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor.

**Enjoy!**

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# INTRODUCTION

Thank you for bringing home the GreenPan Air Fry Oven. This is the easiest, fastest, and best way to take your cooking to the counter. It's a powerful air fryer, consummate baker, and a handy toaster oven all in one. Whether you need to bake cookies, roast a whole chicken, or just make a personal pizza, this spacious oven delivers the power and precision needed to take on any task.



## FEATURES & BENEFITS

- 1. Control Panel**  
LED display, dials, and buttons make it very simple to use.
- 2. Cool-Touch Handle**  
Handle designed to stay cool during cooking.
- 3. Window**  
Large window for clear view of cooking progress.
- 4. Oven Rack**  
Oven Rack is included and can be used in multiple positions.
- 5. Easy-Clean Interior**  
The interior walls of the oven are coated in a nontoxic nonstick for easy cleaning and healthy cooking.
- 6. Crumb Tray**  
The Crumb Tray is removable from the bottom front of the oven and is coated in a healthy, nontoxic nonstick for easy cleaning.
- 7. Baking Pan**  
A Baking Pan is included for multiple purposes. Use it to place food in when Baking, Roasting, Broiling, etc. Or use it as the drip tray underneath the Air Fry Basket when Air Frying, Broiling or Dehydrating. The Baking Pan is coated in a nontoxic nonstick for easy cleaning and healthy cooking.
- 8. Air Fry Basket**  
Use the basket when using the Air Fry or Dehydrate functions to optimize your cooking results. Use the Air Fry Basket in the Baking Pan. The Air Fry Basket is coated in a nontoxic nonstick for easy cleaning and healthy cooking.
- 9. Interior Light (Not Shown)**  
Light will automatically turn on:  
1) After touching "Start" and will automatically turn off after 5 minutes.  
2) After using dials or touching "Start/Stop" and will automatically turn off after 5 minutes.

# CONTROL PANEL



- A. Start Button**  
Use to start cooking.
- B. Stop/Cancel Button**  
Use to stop or pause cooking.
- C. Function Dial**  
Turn Function Dial to scroll through the functions on the LED screen. Function dial is for Air Fry, Bake, Broil, Proofing, Dehydrate, Slow Cook, Toast, Warm or Pizza.
- D. Time/Temperature Dial**  
Depress Time/Temperature Dial to select TIME or Temperature mode; then turn the dial scroll through the selections.
- E. LED Screen**  
Displays cooking functions, time, and temperature.

## BEFORE FIRST USE

1. Place your Air Fry Oven on a flat, level surface.
2. Move oven 2 to 4 inches away from the wall or any objects on the countertop. Do not use on or near heat-sensitive surfaces.
3. Tap-touch Start key to start the toaster oven. The function light will be solid, and oven light will be ON. The timer starts to count down, except for Bake and Pizza mode since there is a Preheat function first cooking (Note: There is no timer shown for Toast function.)

## OPERATION

This multi-functional Air Fry Oven is equipped with all the options of a full-size oven in a countertop appliance; it can use for air fry, bake, broil, proof, toast, dehydrate, warm, slow cook, and cook pizza.

**NOTE:** Initial startup operation may result in minimal smell and smoke (about 15 min.), this is normal.

### Knobs and Control Panel/Display Screen

1. Rotate the Function knob to select the function, related function light will flash.
2. Rotate the Timer/Temp knob to set the temperature (the temperature shown on display screen will flash). Press the Timer/Temp knob down, then rotate the knob to set the timer; the time shown on display panel will flash). If you need to change temperature, press this knob down again, until the temperature shown on display screen flashes.

## AIR FRY

1. Place the food on the Air Fry Basket and then place the frying basket in the oven. Close the oven door.
2. Select Air Fry function, default setting is 450°F, 30 minutes.
  - a) The temperature can be adjusted between 350°F-450°F.
  - b) The timer can be adjusted between 1 to 90 minutes.
3. Tap-touch Start key to start cooking.

**Note:** In this cycle, the top heating elements operate and glow red/ orange, and the top convection fan will work in high speed.

## BAKE

1. Place the food on the Baking Pan and then place the pan in the oven. Close the oven door.

**NOTE:** We suggest to always preheat the oven at this setting before placing the food inside.

2. Select Bake function, default setting is 350°F, 30 minutes.
  - a) The temperature can be adjusted between 150°F-450°F.
    - i. After Baking function is selected, preheat will begin and "PrE" will be displayed on the screen. When preheating is complete, the oven will beep three times and "Add Food" will be displayed on the screen. Open the door to add food and close the door, then press "Start" for the timer to begin counting down.
  - b) The timer can be adjusted between 1 to 90 minutes.
3. Tap-touch Start key to start cooking.

**Note:** In this cycle, both the top and bottom heating elements operate and glow red/ orange, and the top convection fan will work in low speed.

## BROIL

1. Place the food on the Baking Pan and then place the Pan in the oven. Close the oven door.
2. Select Broil function, default setting is 450°F, 15 minutes.
  - a) The timer can be adjusted between 1 to 90 minutes.
3. Tap-touch Start key to start cooking.

### Note:

- In this cycle only the upper heating elements operate and glow red/orange, and the top convection fan will work in low speed.
- When broiling turn food over during cooking. Food should not be placed directly on the Oven Rack.
- For top browning simply broil as long as desired. Do not allow the aluminum foil to touch the heating elements.
- Do not preheat.

## TOAST

1. Open the Oven Door and place the bread on the Oven Rack, up to 6 slices.  
–Remove the Baking Pan/Frying Basket at first.
2. Select Toast function, default setting is 03, for medium shading.
  - a) The shade settings can be adjusted between 01 to 06, light to dark.

### Note:

- Choose your shading preference by adjusting the setting. To test the toasting of your type of bread, we suggest to start at medium setting as bread varies according to humidity, thickness, and texture. Each type of bread will toast differently according to these properties.
- 6 slices will be lighter than 1 slice-adjust setting accordingly.
- Place 1 slice of bread in center of Oven Rack, 6 slices side by side
- In this cycle, both the top and bottom heating elements operate and glow red/orange, and the top convection fan will work in low speed.

## PROOF

1. Place the food in the Baking Pan and then place the Baking Pan in the oven. Close the oven door.
2. Select Proof function, default setting is 80°F (not shown), 4 hours.
  - a) The timer can be adjusted between 1 to 12 hours.
3. Tap-touch Start key to start cooking.

**Note:** In this cycle, the bottom heating elements operate and glow red/orange, and the top convection fan will work in low speed.

## DEHYDRATE

1. Place the food on the Frying Basket and then place the frying basket in the oven. Close the oven door.
2. Select Dehydrate function, default setting is 150°F (not shown), 4 hours.
  - a) The timer can be adjusted between 1 to 20 hours.
3. Tap-touch Start key to start cooking.

**CAUTION:** In this cycle, the top heating elements operate and glow red/orange, and the top convection fan will work in low speed.

## WARM

1. Place the food on the Baking Pan and then place the Pan in the oven. Close the oven door.
2. Select Warm function, default setting is 175°F (not shown), 30 minutes.
  - a) The timer can be adjusted between 1 to 90 minutes.
3. Tap-touch Start key to start cooking.

**CAUTION:** In this cycle, the top heating elements operate and glow red/orange, and the top convection fan will work in low speed.

## SLOW COOK

1. Place food on the Baking Pan, then place the Baking Pan into oven (lower rack position) carefully. Close the oven door.

**Note:** the maximum size (L x W x H) of cooking vessel is 12.4 x 11.2 x 5.2 inches
2. Select Slow Cook function, default setting is Hi, 3 hours.
  - a) The temperature can be adjusted to Lo.
  - b) The timer can be adjusted between 0.5 to 8 hours.
3. Tap-touch Start key to start cooking.

**CAUTION:** In this cycle, the top heating elements operate and glow red/ orange, and the top convection fan will work in low speed.

## PIZZA

1. Place the pizza on the on top of the Oven Rack in the oven. Close the oven door.
2. Select Pizza function, default setting is 400°F (not shown), 20 minutes.
  - a) The timer can be adjusted between 1 to 90 minutes.
    - i. After Pizza function is selected, preheat will begin and "PrE" will be displayed on the screen. When preheating is complete, the oven will beep three times and "Add Food" will be displayed on the screen. Open the door to add food and close the door, then press "Start" for the timer to begin counting down.
3. Tap-touch Start key to start cooking.

**Note:** In this cycle, both the top and bottom heating elements operate and glow red/orange, and the top convection fan will work in low speed.

## TIPS AND HINTS

1. For best results always use the Baking Pan under the Air Fry Basket.
2. Condensation will appear on the oven door for some foods and then disappear. This is normal.
3. Cook food immediately after defrosting.
4. Frozen foods and thick meat will take longer to cook.
5. When defrosting, do not place food in layers- place as a single layer on Baking Pan.
6. Avoid opening the Oven Door too frequently to prevent heat loss.
7. When toasting, frozen bread or many slices should be at a darker setting than regular slice.
8. When broiling, smoke will likely appear. Removing excess fat prior to broiling can reduce this. Always use the Baking Pan.

## REPLACING THE OVEN LIGHT

The oven has the lamp, and the instruction of replacement is as follows:

Always unplug oven and let cool before replacing bulb. Only use a 15 Watt, 120V, E14 type oven bulb.

1. Remove the Oven Rack from the oven before replacing the light.
2. The light is positioned on the right-hand side of the oven cavity. Position your fingers on the outside of the light cap and gently unscrew it and set it down gently.
3. Remove the used bulb by gently unscrewing it.
4. Use a soft cloth to gently re-screw the new bulb. Do not directly touch the surface of the bulb with your fingers as oil from your skin can damage the bulb.
5. Re-screw the light cap on.

## CLEANING AND MAINTENANCE

Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning.

- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the oven, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp cloth. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc. on interior of oven.
- Cleaning the accessories:
  - Crumb Tray should be hand washed in hot, soapy water, or with a nylon scouring pad or nylon brush, and thoroughly rinsed. This item is NOT dishwasher safe.
  - Baking Pan, Oven Racks and Air Fry Basket are dishwasher safe or can be hand washed in hot, soapy water, or with a nylon scouring pad or nylon brush, and thoroughly rinsed.
- After cooking greasy foods and once your oven has cooled, always clean top of oven interior. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.
- To remove crumbs, slide out the front Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, soapy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
- We recommend using plastic, silicone, or wooden utensils to prolong the life and protect the coating.
- Never leave plastic utensils in contact with hot surfaces.
- Any other servicing should be performed by an authorized service representative.

# TROUBLESHOOTING

Issue	Cause	Solution
Unit won't turn on	An issue with the power plug.	Make sure your unit is plugged into a functional outlet.
Light turns off	Standard procedure.	After pressing START or STOP/CANCEL, the light will automatically turn off after 5 minutes.
Light turns off while cooking	Standard procedure.	After pressing any button or turning the dial during cooking, the light will automatically turn off after 5 minutes.
What oils can I use?		Oils with high smoke points, like canola oil and grapeseed oils, are best. If you use Extra Virgin Olive Oil, cook on moderate heat settings to prevent it from burning onto your cooking surface.
Can I use spray oils?		Avoid all oils in spray form as they may damage the nonstick coating of your cooking surface.
Difficulties changing cooking function when the unit is already cooking	Unit does not allow user to change cooking function when the unit is already cooking.	You need to first interrupt the current cooking function by tap-touching STOP/CANCEL for 1 second. Then unit will go back to standby mode and desired cooking function can be chosen.
Need to change the time or temperature during cooking		You need to first interrupt the current cooking function by tap-touching STOP/CANCEL. Then change the time or temperature as desired, and tap touch START to continue cooking.
Do I need to use the default time and temperature?		No. Use the time and temperature dials to customize your settings.
Timer starts to count down	Standard procedure.	The timer starts to count down in each mode, except for Bake and Pizza mode since there is a Preheat function first.
Unsure when preheating is complete		After Bake function is selected, Preheat will begin and "PrE" will be displayed on the screen. When preheating is complete, the oven will beep three times and "Add Food" will be displayed on the screen.
Condensation and steam comes out of the unit	When preparing greasy foods, oil may leak into the tray and produce steam.	The viewing window may fog up on the sides or in the corners, but cooking results will not be affected.
Condensation and steam comes out of the unit	When preparing foods with a high moisture content, the water evaporates from the food and causes condensation.	The viewing window may fog up on the sides or in the corners, but cooking results will not be affected.
Condensation and steam comes out of the unit	The Crumb Tray, Air Fry Basket, or bottom of oven may contain grease residue from previous use.	Make sure to clean thoroughly after each use.

## TROUBLESHOOTING (CONT.)

Issue	Cause	Solution
Food is not crispy or fried evenly	Some foods may require more oil than others.	If not crispy enough, brush some oil on the food. Do not use cooking sprays or low smoke point oils.
Food is not crispy or fried evenly	An issue with food placement.	Make sure food is spread evenly in a single layer in the Air Fry Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
Food is not crispy or fried evenly	Cooking time.	Put the food in for additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
Food is undercooked	There may be too much food in the basket.	Cook smaller batches of food in a single layer. Avoid overlapping food.
Food is undercooked	The temperature might be too low.	Use the Temperature Dial to increase temperature.
Fan remains on after cooking	Standard procedure.	This is normal. The fan remains on for a few minutes for cooling purposes.
Uncertain about which accessories are dishwasher safe		Baking Pan, Oven Rack and the Air Fry Basket are dishwasher safe. DO NOT put the Crumb Tray in the dishwasher. Instead, hand wash with warm, soapy water.
The drippings from the air fry basket made a mess/smoke in the oven	Did not use Baking Pan with Air Fry Basket.	Be sure to always use the Baking Pan underneath the Air Fry Basket.
When air frying, food is unevenly cooked	Not flipping larger items while cooking.	Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through cooking cycle to ensure evenly cooked and browned result.
When air frying, food is unevenly cooked	Pieces are too large, so cooking time takes longer.	Foods will cook more evenly if they are cut into the same sized pieces.
Interior walls get dirty after cooking	Everyday use.	Use a damp cloth and a mild liquid soap solution or spray solution on a sponge. Remove any residue from cleaners with a clean, damp cloth. Never use harsh abrasives or corrosive products.
Oven light stopped working	Intensive use.	Replace the used bulb with a new 15 Watt, 120V, E14 type oven bulb. Please refer to the manual for instructions on how to replace the light.

## LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at [greenpan.us/warranty](http://greenpan.us/warranty).

## TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at [greenpan.us/pages/terms-of-sale](http://greenpan.us/pages/terms-of-sale) (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at [adr.org](http://adr.org) or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision

or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction.

If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.



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