



Dual French Door Air Fryer

SKU: IVADCAFST2

User Guide



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Thank you for purchasing the **Ivation Dual French Door Air Fryer**. This User Guide is intended to provide you with guidelines to ensure that operation of this product is safe and does not pose risk to the user. Any use that does not conform to the guidelines described in this User Guide may void the limited warranty.

Please read all directions carefully before using the product and retain this guide for reference. This product is intended for household use only. It is not intended for commercial use.

This product is covered by a limited one-year warranty. Coverage is subject to limits and exclusions. See warranty for details.

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

When using electrical appliance, basic safety precautions should always be followed, including the following:

1. This appliance is intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they have supervision or instructions concerning the use of the appliance by a person responsible for their safety.
2. Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.
3. Children should be supervised to ensure that they do not play with the appliance.
4. **NEVER** use the electrical socket below a counter.
5. **NEVER** connect this appliance to an external timer switch or separate remote-control system.
6. When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate air circulation.
7. To protect against electrical shock, **DO NOT** immerse cords, plugs, or main unit housing in water or other liquid.
8. Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
9. **ALWAYS** ensure the appliance is properly assembled before use.
10. **DO NOT** cover the air intake vent or air outlet while the unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
11. **ALWAYS** use heat-safe containers. Be extremely cautious if using containers that are not metal or glass.
12. **NOT** for commercial use. This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.

13. Intended for countertop use only. Ensure the surface is level, clean, and dry. **DO NOT** move the appliance when in use.
14. **DO NOT** place the appliance near the edge of a countertop during operation.
15. **DO NOT** use accessory attachments not recommended or sold by Ivation. Do not place accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range or outdoor grill. The use of accessory attachments not recommended by Ivation may cause fire, electric shock or injuries.
16. **DO NOT** place paper, cardboard, or non-heat-resistant plastic into your oven, or any materials which may catch fire or melt.
17. **NEVER** put baking or parchment paper into the oven without food on top. Air circulation can cause the paper to move and touch the heating element.
18. **DO NOT** use this appliance for deep-frying.
19. **DO NOT** place the appliance on hot surfaces or near a hot gas or electric burner or in a heated oven.
20. Oversize foods or metal utensils must not be inserted in a toaster oven, as they may create a fire or risk of electric shock.
21. **DO NOT** store anything on top of your oven while it is operating. Do not store anything inside your oven other than the recommended accessories.
22. Outlet voltages may vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
23. Immediately turn off and unplug your oven if you see dark smoke. Food may be burning. Wait for the smoke to clear before opening the oven door.
24. **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles or knobs.
25. Be extremely cautious when removing a tray, basket, or rack if it contains hot oil, grease, or other hot liquids. Improper use may result in personal injury.
26. 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. 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.
27. Spilled food can cause serious burns. Keep the appliance and cord away from children. **DO NOT** let the cord hang over edges of tables or counters or touch hot surfaces.
 28. The accessories or containers become extremely hot during the cooking process. Avoid physical contact while removing the accessories or containers from the appliance. **ALWAYS** place accessories or containers on a heat-resistant surface after removing. **DO NOT** touch accessories or containers during or immediately after cooking.
 29. Cleaning and user maintenance should not be carried out by children.
 30. To disconnect, press the power button to turn off the unit, then unplug from outlet. Allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
 31. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock.
 32. Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
 33. **ALWAYS** use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the oven, including trays, racks, accessories, or containers.
 34. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
 35. Clean the crumb tray after using. Accumulated grease and crumbs can overheat and catch fire.
 36. Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
 37. This oven complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in the user manual, the appliance is safe to use based on scientific evidence available today.

38. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, press the cancel button to turn the oven off, then remove the plug from the wall outlet.
39. Do not place the electric oven on or near combustible materials such as curtains or tablecloths.
40. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
41. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
42. If a longer detachable power-supply cord or extension cord is used:
 - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - b. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - c. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.



Indicates to read and review instructions to understand operation and use of product.



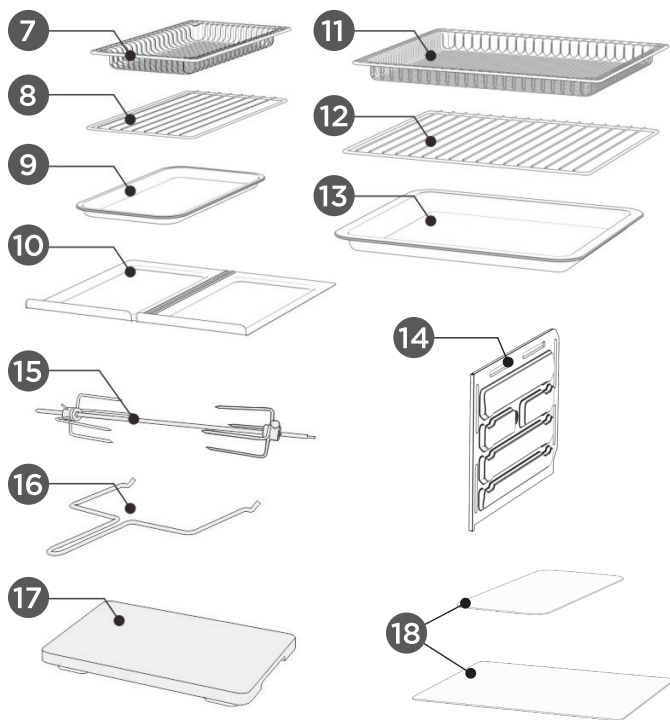
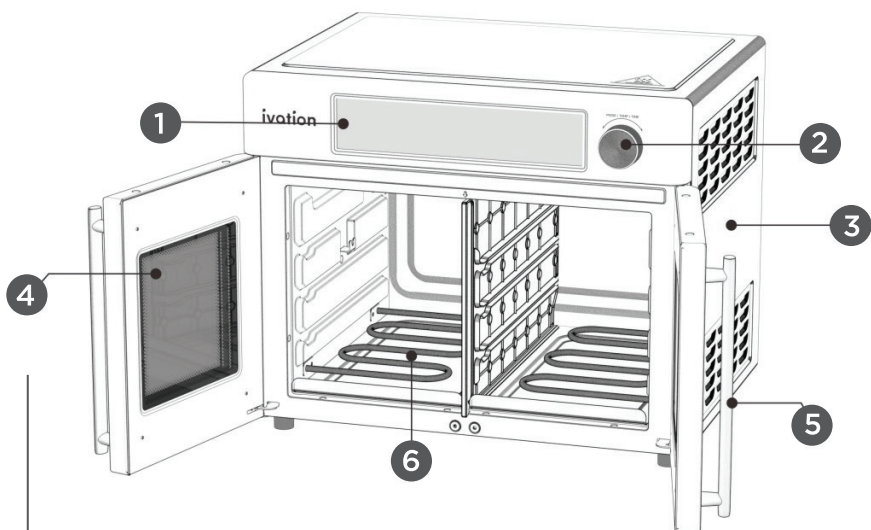
Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.



Take care to avoid contact with hot surface. Always use hand protection to avoid burns.



For indoor and household use only.



1. Control panel	7. Small frying basket	13. Large baking pan
2. Control knob	8. Small wire rack	14. Divider
3. Housing	9. Small baking pan	15. Rotisserie set
4. Door	10. Crumb tray	16. Rotisserie fetch tool
5. Door handle	11. Large frying basket	17. Cutting board
6. Heating elements	12. Large wire rack	18. Oven liner

USING THE CRUMB TRAY (FIGURE 1)

- Slide the crumb tray into the bottom of the appliance (under the heating element).
- Never operate the appliance without the crumb tray in place.
- If the crumb tray becomes too full, pause the cooking process and clean the crumb tray.
- Use oven mitts to pull the crumb tray out of the appliance.

USING THE DIVIDER (FIGURE 2)

NOTE: In order to do dual-zone cooking, the divider **MUST** be inserted. You cannot perform dual-zone cooking without the divider. For single-zone cooking, remove the divider.

- Slide the divider on the rail in the center of the appliance. Ensure that the indentation on the divider is facing upward.
- Use oven mitts to pull the divider out of the appliance.

USING THE AIR FRY BASKET, WIRE RACK, AND BAKING PAN (FIGURE 3)

- When using the small air fry basket, wire rack, or baking pan, make sure the divider is placed in the appliance.
- When using the XL air fry basket, wire rack, or baking pan, make sure the divider is removed from the appliance.
- Marks are located on the appliance to indicate which shelf the accessories should be placed on.
- When cooking food that drips, the baking pan can be placed under the basket or rack to protect the heating element at the bottom of the appliance.

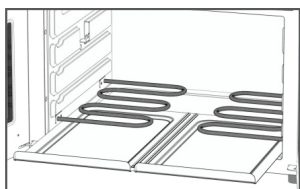


Figure 1

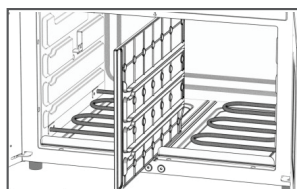


Figure 2

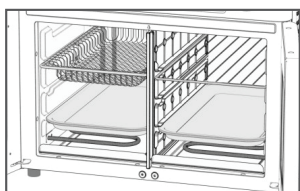
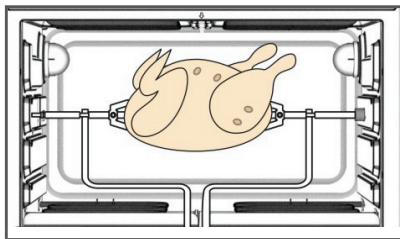
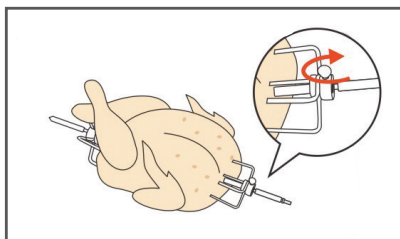
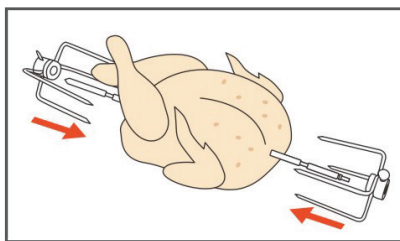
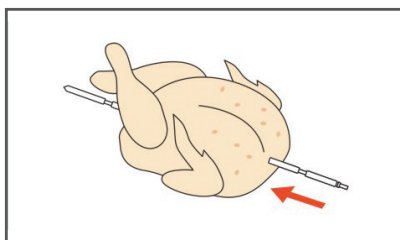


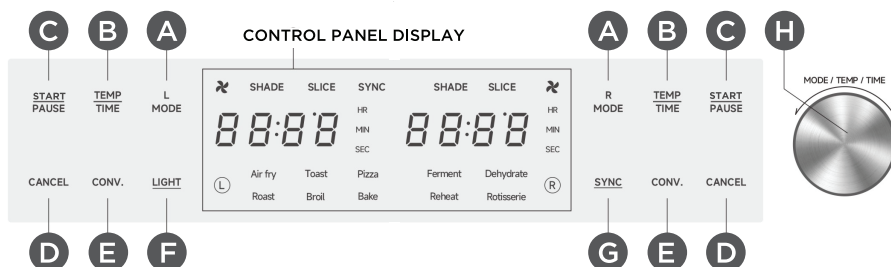
Figure 3

USING THE ROTISSERIE SET

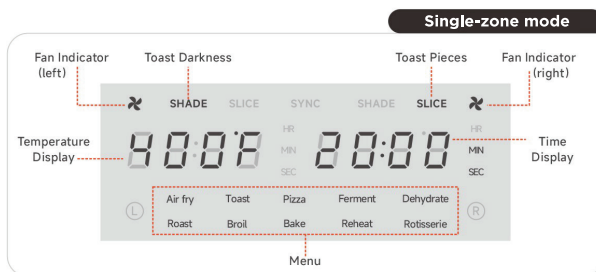
NOTE: The rotisserie set can only be used for single-zone cooking.

- The rotisserie set should only be used on food up to 5 lbs.
- Place the whole food item on the rotisserie shaft. Then, insert the rotisserie forks on both ends of the shaft, pushing the forks into the food item. Next, tighten the knobs on the forks to secure them to the shaft.
- Use the rotisserie fetch tool to place the whole food item into the appliance. Secure the rotisserie shaft into the rotisserie slots found inside the appliance.



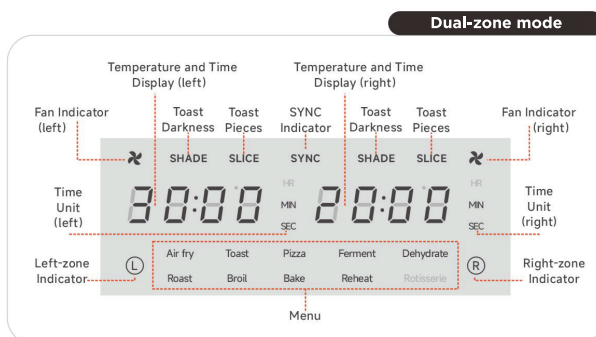


	Button	Description
A	L mode/R mode button	Press to switch the output of the left zone or right zone during dual-zone cooking.
B	Temp/time button	Press once to activate the temperature selection, Press and hold to switch between Fahrenheit and Celsius. Press twice to activate the time selection.
C	Start/pause button	Press to start or pause the cooking process for the left zone, right zone, or single zone.
D	Cancel button	Press to completely cancel an active cooking process for the left zone, right zone, or single zone.
E	Conv. button	Press to turn the fan on or off for the left zone, right zone, or single zone.
F	Light button	Press to turn the interior light on or off.
G	Sync button	Press to sync the cook times of both the left and right zones together.
H	Control knob	Turn the knob to change the cooking function. When in the temperature selection, turn the knob to increase or decrease the temperature. When in the time selection, turn the knob to increase or decrease the time.



NOTES:
When setting the cook times, the appliance will display the hour-minute format.

When setting a time of more than one (1) hour, the display will use the hour-minute format.

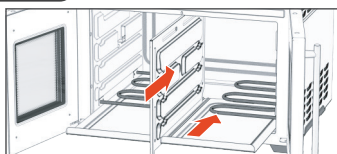


When setting a time of less than one (1) hour, the display will use the minute-second format.

QUICK START GUIDE

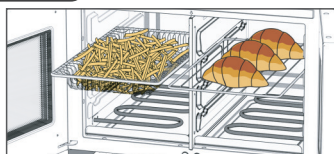
Dual-Zone Cooking

STEP 1



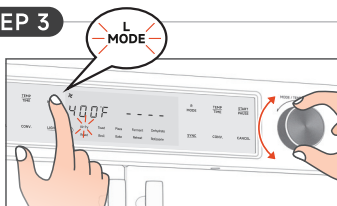
Insert **Crumb tray** into cavity (below lower heater), then insert **Divider** into cavity (middle of the cavity)

STEP 2

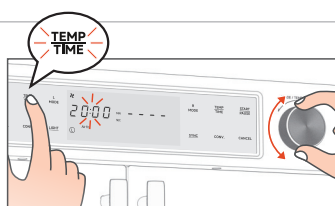


Choose proper tray or rack, placing food inside cavity slot inside cavity slot.

STEP 3



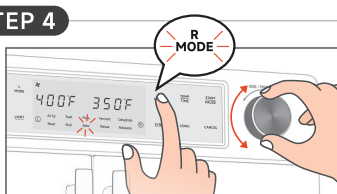
Choose "**L MODE**" Left zone, then rotate the knob to set the proper menu. (Example "Air fry")



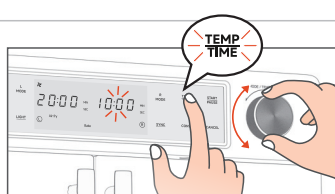
Choose "**TEMP TIME**" then rotate the knob to set the proper temp. and time.

* If only the left cavity is used, step 4 is not required. If only the right cavity is used, step 3 is not required.

STEP 4

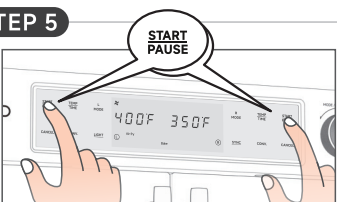


Choose "**R MODE**" Right zone, then rotate the knob to set the proper menu. (Example "Bake")



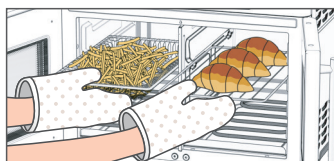
Choose "**TEMP TIME**" then rotate the knob to set the proper temp. and time.

STEP 5



Press the "**START PAUSE**" Button above a cooking zone to begin the cooking cycle in that cooking zone.

STEP 6

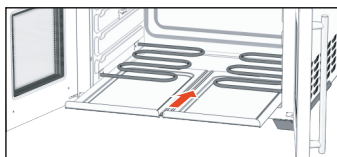


Remove food after cooking completed. Use the proper tool (for example oven mitts) to prevent burns.

QUICK START GUIDE

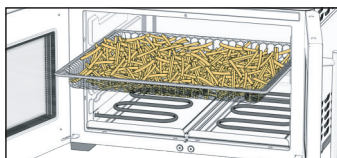
Single-Zone Cooking

STEP 1



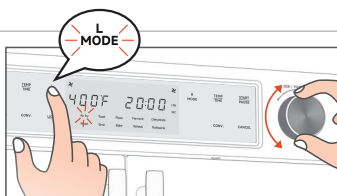
Insert **Crumb tray** into cavity .
(below lower heater)

STEP 2



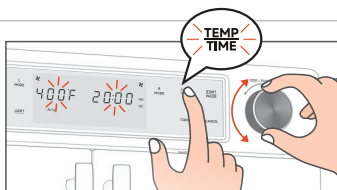
Choose proper tray or rack, placing
food inside cavity slot.

STEP 3



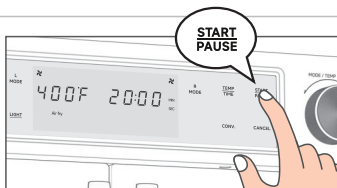
Press "**L MODE**" or "**R MODE**" to select
the cooking function, turn the
Control Knob to the proper menu.
(Example "Air fry")

STEP 4



Press any one "**TEMP TIME**" button, then
rotate the knob to set the proper
temp. and time.

STEP 5



Press any one "**START PAUSE**" button,
to start cooking.

STEP 6



Remove food after cooking
completed. Use the proper tool (for
example oven mitts) to prevent burns.

BEFORE FIRST USE

Setting Up

1. Remove and discard any packaging material.
2. Remove all components from the packaging.
3. Read the manual carefully.
4. Wash all the accessories in hot, soapy water. Then, rinse off and dry the accessories thoroughly.

TEST RUN

1. Remove all food and packaging material before plugging in the appliance.
2. Press ROAST to begin the cooking process. The appliance will stop heating and will beep several times when finished.

OPERATING INSTRUCTIONS

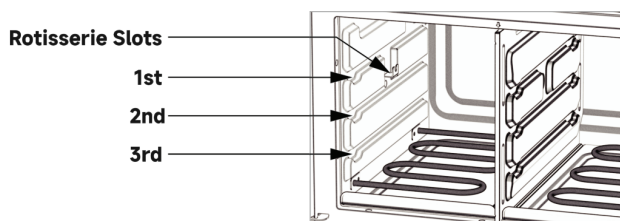
IMPORTANT NOTE: Once cooking is complete, the screen will automatically turn off but the fans will keep running to cool it off. After 10 minutes of inactivity, the unit will shut off.

CAUTION: The outer surface of the appliance will be extremely hot during use. Do not touch hot surfaces.

Positioning the Racks

Determine which racks you will be using and set them up according to the Assembly Instructions section of your manual.

Each cook function corresponds to a specific rack level. See the chart below to determine which rack level is best for which cook function.



SUGGESTED POSITION										
	Air fry	Toast	Pizza	Dehydrate	Roast	Broil	Bake	Reheat	Ferment	Rotisserie
1st	✓			✓						Rotisserie slots
2nd		✓	✓	✓		✓				
3rd					✓		✓	✓	✓	

COOKING FUNCTION REFERENCE CHART

Each cooking function should be set at an ideal time and temperature for certain foods. Use the chart below to get more information on each cooking function:

Function	Use	Suggested accessory	Range
Air fry	For French fries or chicken wings	Small frying basket (dual-zone) or Large frying basket (single-zone)	210 - 450 °F (100 - 230 °C) 1 min. - 1 hr.
Toast	Bread up to 9 slices (single-zone) or up to 3 slices (dual-zone)	Small wire rack (dual-zone) or Large wire rack (single-zone)	Toast shade level 1 - 7 Time and temperature are automatic
Pizza	Up to 13" (single-zone) or 6 slices (dual-zone)	Small wire rack (dual-zone) or Large wire rack (single-zone)	210 - 450 °F (100 - 230 °C) 1 min. - 1 hr.
Ferment	For bread, rolls, pizza, or dough or used to make yogurt	Small baking pan (dual-zone) or Large baking pan (single-zone)	90 - 110 °F (30 - 45 °C) 1 min. - 9 hr. (preset: 90°F)
Dehydrate	For making dry fruit or vegetable chips	Small wire rack (dual-zone) or Large wire rack (single-zone)	95 - 205°F (35 - 95°C) 1 min. - 72 hr.
Roast	For a variety of meats and poultry	Small baking pan (dual-zone) or Large baking pan (single-zone)	210 - 450 °F (100 - 230 °C) 1 min. - 1 hr.
Broil	For open-faced sandwiches, thin-cut meats, poultry, fish, sausages, and vegetables, Brown the top of dishes (e.g., desserts, casseroles, and gratins)	Small baking pan (dual-zone) or Large baking pan (single-zone)	210 - 450 °F (100 - 232 °C) 1 min. - 1 hr.
Bake	For cakes, muffins, and pastries	Small wire rack (dual-zone) or Large wire rack (single-zone)	210 - 400 °F (100 - 205 °C) 1 min. - 4 hr. (preset: 350°F)
Reheat	Heats up leftovers	Small wire rack (dual-zone) or Large wire rack (single-zone)	210 - 450 °F (100 - 230 °C) 1 min. - 4 hr.
Rotisserie	For whole chicken up to 5 lbs.	Rotisserie set (for single-zone only)	210 - 450 °F (100 - 232 °C) 1 min. - 4 hr.

1. DUAL-ZONE COOKING

NOTE: In order to use dual-zone cooking, the divider **MUST** be inserted. Dual-zone cooking cannot be performed without the divider.

2. Insert the crumb tray into the appliance (below the heating element). Then, insert the divider in the center of the appliance.
3. Choose the proper accessory to hold the food you wish to cook and place it in the appliance. (Use the cooking function reference chart to see which accessory to use for what food.) Then, close the doors.
4. Choose the L MODE to select the left zone.
5. Rotate the knob to choose a cooking function.
6. Press TEMP/TIME once to confirm the cooking function and open the temperature selection. Then, rotate the knob to adjust the temperature.
7. Press TEMP/TIME again to confirm the temperature and open the time selection. Then, rotate the knob to adjust the time.
8. If using the right zone, choose R MODE to select the right zone, and repeat steps 3-6. Otherwise, press START/PAUSE on the left zone to begin the cooking cycle.

NOTE: If only the left zone is being used, then the right zone does not need to be set. If only the right zone is being used, then the left zone does not need to be set.

9. To sync cooking times, press SYNC then START/PAUSE on the side with the longest time. The other zone will show "Hold" on the display and the appliance will beep and activate the second timer once both zones have the same amount of time remaining.
10. Wait for the cooking cycle to end. The appliance will beep and "End" will appear on the display.

NOTE: If foods in both zones are done cooking early, press START/PAUSE to pause the cooking and timer. If you wish to pause only one zone, select the zone you wish to pause by pressing L MODE or R MODE, then press START/PAUSE.

11. Use heat-resistant protection to remove the food from the appliance when the timer is done.
12. When your food is done cooking, only one side of the air fryer will blink, and the rest of the display will turn black. After ten (10) minutes of inactivity, the display will turn entirely black. To turn it back on, simply turn the dial.

DUAL-ZONE COOKING (CONTINUED)



IMPORTANT NOTES ABOUT DUAL-ZONE MODE:

Compatible Mode Pairing:

- When using dual-zone mode, both zones must operate under either high-heat or low-heat modes.
The available paired modes are:
- High-Heat Compatible Modes: Air Fry, Pizza, Roast, Broil, Bake, Reheat
- Low-Heat Compatible Modes: Ferment, Dehydrate
- For example, you can set Air Fry on one side and Pizza on the other, or Ferment on one side and Dehydrate on the other.

Mode Restrictions Based on First Selection:

- Once a cooking mode is selected for one zone, only compatible modes will be available for the second zone.
- Incompatible options will be unavailable for selection.

“Toast” Mode Limitation:

- When Toast mode is selected in one compartment, the other compartment cannot cook at the same time
- If Toast mode is selected for one compartment, the second compartment will not begin cooking until toasting is complete.
- During this time, the display for the second compartment will show “HOLD”, indicating it is waiting.
- Once the Toast cycle finishes, the other zone will begin its preselected cooking cycle

SINGLE-ZONE COOKING

NOTE: For single-zone cooking, you only have to press one of the L MODE, R MODE, TEMP/TIME, or START/PAUSE buttons to operate the entire zone.

NOTE: Single-zone cooking CANNOT be performed when the divider is inserted.

1. Insert the crumb tray into the appliance (below the heating element).
2. Choose the proper XL accessory to hold the food you wish to cook and place it in the appliance. (Use the cooking function reference chart to see which accessory to use for what food.) Then, close the doors.
3. Choose the L MODE or R MODE to select the cooking function. Then, rotate the knob to choose a cooking function.
4. Press TEMP/TIME once to confirm the cooking function and open the temperature selection. Then, rotate the knob to adjust the temperature.
5. Press TEMP/TIME again to confirm the temperature and open the time selection. Then, rotate the knob to adjust the time.
6. Press START/PAUSE to begin the cooking cycle.
7. Use heat-resistant protection to remove the food from the appliance when the timer is done.

CARE & MAINTENANCE

Clean the accessories and appliance interior after every use.

CAUTION:

- Do not use abrasive cleaners, metal scouring pads, or metal utensils on any parts of the appliance.
- Do not use a dry cloth to wipe down the display screen. A dry cloth may scratch the screen.

Cleaning the Air Fryer:

1. Turn off and unplug the appliance.
2. Open the doors and allow the appliance to cool down.
3. Remove the crumb tray and discard the crumbs within it.
4. Apply liquid cleaner or mild spray solution to a soft, damp cloth and wipe down the appliance.
5. Use a glass cleaner and a soft, damp sponge to clean the glass doors.
6. Let the appliance air dry before plugging it in.

Cleaning the Accessories:

1. Apply liquid cleaner or mild spray solution to a soft, damp cloth.
2. Wipe accessories and soak in warm, soapy water if necessary.
3. Dry all accessories before placing them back in the appliance.

For tough grease:

1. Mix together 2 tbsp of baking soda and 1 tbsp of water.
2. Use a sponge to spread the mixture on the trays and scrub.
3. Let the trays sit for 15 minutes before rinsing them.
4. Wash the trays with soap and water then dry them.

Storage:

- Make sure the appliance and accessories are clean before storing them.
- Insert the crumb tray and rack into the appliance before storing.
- Make sure the doors of the appliance are closed.
- Store the appliance in the upright position.

Problems	Possible solutions
The appliance will not turn on.	• Make sure the power cord is plugged in. • Make sure the appliance is turned on. • Make sure there is power in the outlet you are using.
Food is not completely cooked.	Increase the cooking temperature and/or time.
Food is overcooked or burned.	• Decrease the cooking temperature and/or time. • Make sure food is not too big or touching the heating element.
Food is cooked unevenly.	• Preheat the appliance manually before cooking. • Make sure food isn't too closely pack together
White smoke is coming from the appliance.	• The appliance may produce white smoke during cooking. This is normal. • Always make sure the appliance is properly cleaned before each use.
Dark smoke is coming from the appliance.	Immediately press START/PAUSE and unplug the appliance. Then, wait for the smoke to clear before opening the doors.
A thermometer shows that the temperature of the appliance is different from what was set.	Most thermometers may have low sensitivity and take over 10 minutes to measure the temperature.
Left zone display shows error code "E1".	Contact customer service for assistance.
Left zone display shows error code "E2".	Contact customer service for assistance.
Right zone display shows error code "E1".	Contact customer service for assistance.
Right zone display shows error code "E2".	Contact customer service for assistance.
A circuit breaker tripped while using the appliance.	To avoid tripping a breaker, make sure the appliance is the only appliance plugged into an outlet on a 15-amp breaker.
Water is dripping from under the doors.	The condensation created by foods with a high moisture content may drip from inside the appliance. This is normal.
Steam is coming out from the doors.	Food with high moisture content may release steam around the doors. This is normal.
The heating element appears to be turning on and off.	The appliance is actively adjusting the power of the heating element. This is normal.

SPECIFICATIONS

Product type: Air fryer

Product length: 17.9"

Product width: 16.9"

Product height: 14.6"

Interior dimensions: 14.5" x 13.1" x 9.8"

Power source required: Yes (plug-in power)

Power source: AC 120 V; 60 Hz

Rated power: 1800 W

Temperature range: 90 - 450 °F (30 - 230 °C)

Time control: Up to 72 hrs.

Capacity: 30 L (32 quarts)

Location: Indoor use only

Adult assembly required: Yes

Additional tools required: No

Country of origin: China

Warranty included: Yes

Warranty length: 1 year

- a. LIMITED WARRANTY TO ORIGINAL CONSUMER
- b.
- c. This Ivation Dual French Door Air Fryer ("Product"), including any accessories included in the original packaging, as supplied and distributed new by an authorized retailer is warranted by C&A Marketing, Inc. (the "Company") to the original consumer purchaser only, against certain defects in material and workmanship ("Warranty") as follows:
- d.
- e. To receive Warranty service, the original consumer purchaser must contact the Company or its authorized service provider for problem determination and service procedures. Proof of purchase in the form of a bill of sale or receipted invoice, evidencing that the Product is within the applicable Warranty period(s), MUST be presented to the Company or its authorized service provider in order to obtain the requested service.
- f.
- g. Service options, parts availability, and response times may vary and may change at any time. In accordance with applicable law, the Company may require that you furnish additional documents and/or comply with registration requirements before receiving warranty service. Please contact our customer service for details on obtaining warranty service:
- h.
- i. Email: info@myivation.com
- j. Phone: 1-866-849-3049
- k.
- l. Shipping expenses to the Company's Return Facility are not covered by this warranty, and must be paid by the consumer. The consumer likewise bears all risk of loss or further damage to the Product until delivery to said facility.
- m.
- n. **EXCLUSIONS AND LIMITATIONS** The Company warrants the Product against defects in materials and workmanship under normal use for a period of ONE (1) YEAR, (electronics for a period of FIVE (5) YEARS, tanks for a period of TEN (10) YEARS, and ceramic valves for a lifetime) from the date of retail purchase by the original end-user purchaser ("Warranty Period"). If a hardware defect arises and a valid claim is received within the Warranty Period, the Company, at its sole option and to the extent permitted by law, will either (1) repair the Product defect at no charge, using new or refurbished replacement parts, (2) exchange the Product with a Product that is new or which has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original device, or (3) refund the purchase price of the Product.
- o.
- p. A replacement Product or part thereof shall enjoy the warranty of the original Product for the remainder of the Warranty Period, or ninety (90) days from the date of replacement or repair, whichever provides you longer protection. When a Product or part is exchanged, any replacement item becomes your property, while the replaced item becomes the Company's property. Refunds can only be given if the original Product is returned.
- q.
- r. This Warranty does not apply to:
- s.
- t. Any non-Ivation Dual French Door Air Fryer product, hardware or software, even if packaged or sold with the Product;
- u. Damage caused by use with non-Ivation Dual French Door Air Fryer products;
- v. Damage caused by accident, abuse, misuse, flood, fire, earthquake, or other external causes;
- w. Damage caused by operating the Product outside the permitted or intended uses described by the Company;
- x. Damage caused by third party services;

- y. A Product or part that has been modified to alter functionality or capability without the written permission of the Company;
- z. Consumable parts, such as batteries, fuses, and bulbs;
- aa. Cosmetic damage; or
- bb. If any Ivation Dual French Door Air Fryer serial number has been removed or defaced.

This Warranty is valid only in the country where the consumer purchased the Product, and only applies to Products purchased and serviced in that country. The Company does not warrant that the operation of the Product will be uninterrupted or error-free. The Company is not responsible for damage arising from your failure to follow instructions relating to its use.

NOTWITHSTANDING ANYTHING TO THE CONTRARY AND TO THE MAXIMUM EXTENT PERMITTED BY APPLICABLE LAW, THE COMPANY PROVIDES THE PRODUCT "AS-IS" AND "AS-AVAILABLE" FOR YOUR CONVENIENCE AND THE COMPANY AND ITS LICENSORS AND SUPPLIERS EXPRESSLY DISCLAIM ALL WARRANTIES AND CONDITIONS, WHETHER EXPRESSED, IMPLIED, OR STATUTORY, INCLUDING THE WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, TITLE, QUIET ENJOYMENT, ACCURACY, AND NON-INFRINGEMENT OF THIRD-PARTY RIGHTS. THE COMPANY DOES NOT GUARANTEE ANY SPECIFIC RESULTS FROM THE USE OF THE PRODUCT, OR THAT THE COMPANY WILL CONTINUE TO OFFER OR MAKE AVAILABLE THE PRODUCT FOR ANY PARTICULAR LENGTH OF TIME. THE COMPANY FURTHER DISCLAIMS ALL WARRANTIES AFTER THE EXPRESS WARRANTY PERIOD STATED ABOVE.

YOU USE THE PRODUCT AT YOUR OWN DISCRETION AND RISK. YOU WILL BE SOLELY RESPONSIBLE FOR (AND THE COMPANY DISCLAIMS) ANY AND ALL LOSS, LIABILITY, OR DAMAGES RESULTING FROM YOUR USE OF THE PRODUCT.

NO ADVICE OR INFORMATION, WHETHER ORAL OR WRITTEN, OBTAINED BY YOU FROM THE COMPANY OR THROUGH ITS AUTHORIZED SERVICE PROVIDERS SHALL CREATE ANY WARRANTY.

IN NO EVENT WILL THE COMPANY'S TOTAL CUMULATIVE LIABILITY ARISING FROM OR RELATED TO THE PRODUCT, WHETHER IN CONTRACT OR TORT OR OTHERWISE EXCEED THE FEES ACTUALLY PAID BY YOU TO THE COMPANY OR ANY OF ITS AUTHORIZED RESELLERS FOR THE PRODUCT AT ISSUE IN THE LAST YEAR FROM YOUR PURCHASE. THIS LIMITATION IS CUMULATIVE AND WILL NOT BE INCREASED BY THE EXISTENCE OF MORE THAN ONE INCIDENT OR CLAIM. THE COMPANY DISCLAIMS ALL LIABILITY OF ANY KIND OF ITS LICENSORS AND SUPPLIERS. IN NO EVENT WILL THE COMPANY OR ITS LICENSORS, MANUFACTURERS, AND SUPPLIERS BE LIABLE FOR ANY INCIDENTAL, DIRECT, INDIRECT, SPECIAL, PUNITIVE, OR CONSEQUENTIAL DAMAGES (SUCH AS, BUT NOT LIMITED TO, DAMAGES FOR LOSS OF PROFITS, BUSINESS, SAVINGS, DATA, OR RECORDS) CAUSED BY THE USE, MISUSE, OR INABILITY TO USE THE PRODUCT.

Nothing in these terms shall attempt to exclude liability that cannot be excluded under applicable law. Some countries, states, or provinces do not allow the exclusion or limitation of incidental or consequential damages or allow limitations on warranties, so certain limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights that vary from state to state or province to province. Contact your authorized retailer to determine if another warranty applies.



GET IN TOUCH!

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