

CROWNFUL

CROWNFUL AIR FRYER OVEN

USER MANUAL

Model No.: CF-AF30LSS-1



HOUSEHOLD USE ONLY

Read this manual thoroughly before using and save it for future reference.

For product concerns, please contact support@crowful.com

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use any heat resistant gloves.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not place any part of the electric oven in water or other liquid.
5. Do not let the cord hang over the edge of table or counter or touch any hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact the Support Department. Return the appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. When operating the oven, keep at least four inches of space on all sides of the oven to allow adequate air circulation.
9. Unplug from outlet when not in use or before cleaning. Let it to cool before putting on or taking off parts or before cleaning.
10. To disconnect, return the unit to standby mode, and then unplug the plug. Always hold the plug, but never pull the cord.
11. Do not cover the CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
12. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
13. Oversized foods or metal utensils must not be inserted in a electric oven as they may create a fire or risk of electric shock. Do not overfill the cooking compartment.
14. A fire may occur if the oven is covered or touching any flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item in the oven during operation.
15. Extreme caution should be exercised when using containers constructed if anything other than metal or glass.
16. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
17. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
18. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
19. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching the door surface or nicking edges. If the door has a scratch or nick, contact our consumer relations line before using the oven.
20. Do not use outdoors.
21. Do not use appliance for other than intended use.
22. This appliance is for HOUSEHOLD USE ONLY.
23. The temperature of the door or the outer surface may be higher when the appliance is working.
24. Avoid and be careful touching the sharp edges of the unit or any accessories when operating. Use kitchen gloves for safety.
25. Temperature of accessible surfaces may be high when the appliance is operating.
26. Do not rest cooking utensils or baking dishes on glass door.
27. 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.
28. Children should be supervised to ensure that they do not play with the appliance.
29. The weight of the food which is put on the Food Tray/Air fry basket can not be over 6.61lb (3.0kg).
30. For appliance with type Y attachment, if the supply cord is damaged, it must be replaced by the manufacturer, its services agent or similarly qualified persons in order to avoid a hazard.
31. Rear surface of appliances should be placed against a wall.
32. **WARNING:** This appliance includes a heating function. Surfaces, other than the functional surfaces may develop high temperatures. Since temperatures are perceived differently by different people, this device should be used with CAUTION. Hold the appliance exclusively to grip surfaces intended to hold and use such heat protection measures as heat protection gloves or pot holders. Areas which are not intended to grips must be given sufficient time to cool.
33. Do not place on or near a hot gas or electric burner, or in a heated oven.
34. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
35. Appliances are not intended to be operated by means of an external timer or separate remote-control system.

CAUTION: APPLIANCE SURFACES ARE HOT AFTER USE. ALWAYS wear protective, insulated oven gloves when touching hot oven or hot dishes and food, or when inserting or removing rack, pans or baking dishes.

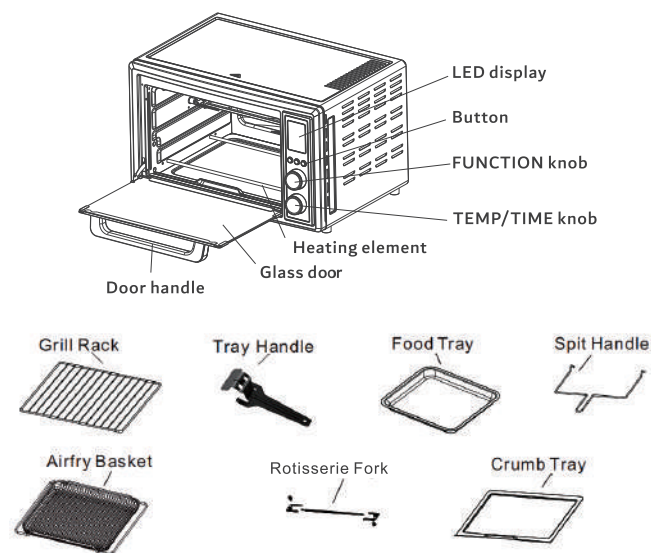
SAVE THESE INSTRUCTIONS

■ Before Using Your Electric Oven

Before using your convection electric oven for the first time, be sure to:

1. Unpack the unit.
2. Remove all racks and pans. Wash the racks and pans in hot sudsy water or in dishwasher.
3. Thoroughly dry all accessories and re-assemble in oven. Plug oven into outlet and you are ready to use your new Electric Oven.
4. After re-assembling your oven, we recommend that you run it at MAX temperature for approximately 15 minutes to eliminate any packing oil that may remain after shipping.
5. Initial start-up operation may produce smell and smoke for about 15 minutes which is normal. This due to the protective substance on heating elements that protects them while they are stored. Cook slices of lemon at 300°F for 5-10 minutes to minimize the smell.

■ COMPONENTS:



USING YOUR ELECTRIC OVEN

Please familiarize yourself with the following oven functions and accessories prior to first use:

- 1) **Glass Door:** For front viewing of food.
- 2) **Heating Element:** For heating food.
- 3) **Air fry Basket:** For carrying food to be cooked for the Air Fry function.
- 4) **Crumb Tray:** For crumb or fallen food particles collection. Can be pulled out for easy cleaning.
- 5) **Food Tray:** For carrying food to be cooked.
- 6) **Wire rack:** For baking and cooking food.
- 7) **Food Tray Handle:** For removing basket or tray.
- 8) **Rotisserie handle:** For removing rotisserie rod assembly.
- 9) **Rotisserie fork:** For roasting chicken and other kinds of meats.

Noted: The maximum amount of French fries on the Air fry basket is 0.77lb (350g). If need to go beyond that, please take it out and cook it as the next batch. If you are not going to use other accessories please make sure to shake the fries or turn it over to ensure that the pieces will be evenly cooked.

■ How to set the clock:

Standby state: Clock Display; clock is set to 12 hours

Clock Setting Method: Press and hold the "Temp/Timer" knob for 3 seconds in the standby mode to enter into the clock setting. When the clock flashes, turn the "Temp/Timer" knob to set the hour. Once set, quickly press the knob to switch to the minute setting. Once you see it flashes, turn the "Temp/Timer" knob to set the minutes. Quickly press the temp/time knob to switch the clock to hour and minute settings. After setting the hour and minutes, press the "Start/Cancel" button to confirm the time setting.

■ ROTISSERIE FORK INSTRUCTIONS / TIPS

1. Insert the fork into the rod until near the end of the rod and then secure with thumbscrew
2. Insert the food from the other side of the rod.
3. Place second fork into other side of the rod, and then secure with thumbscrew. Check if that the food is in the center of the rod firmly.
4. Insert the rod with food into the oven. Insert one side of the rod into the support-hole of the oven. And then place the other side of the rod into the support-bracket of the oven.

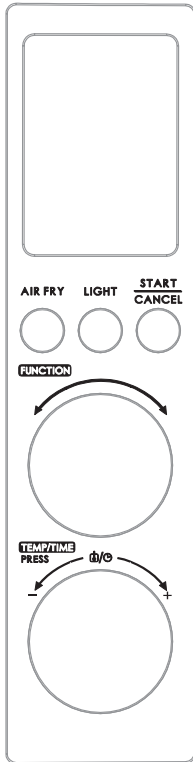
Notice: You can roast up to 5.5-pound whole chicken inside the oven using the roasting fork.

■ Useful Tips:

1. Air fryers are popular for making healthy fried foods. People would assume that no oil is needed and so ended up with dry food. However, you still need to add 1 teaspoon to 1 tablespoon of oil each time you use your air fryer to help bring that flavor and moisture to your food.
2. Turn your air fryer at 350-400 degrees F for just 3-4 minutes to reheat. Then your reheated leftovers will taste just as crispy as it was the night before. Just think – crispy, hot, and fresh reheated pizza in an air fryer (or any other food you want!).

CONTROL PANEL

■ Function Buttons & Knobs



1. "AIR FRY": Quickly select Air Fry function.
2. "LIGHT": It can turn ON/OFF the light. The light will be on automatically when the work is starting, it will be off after one minute, and it will be on automatically in the last minute before completion. Other times you can click the button to turn it on or off at any time. Some functions have the preheating. It goes out in 1 minute after starting preheating and doesn't light up until it starts to work.
3. "START/CANCEL" button :
 - a. Once the function is selected, it can be activated by pressing the "START/CANCEL" button;
 - b. During the operating, press this button for about 1.5 seconds to cancel the cooking process and return to standby;
 - c. When setting the cooking data, press and hold this button for about 1.5 seconds to cancel all the setting and return to standby mode;
 - d. During the preheating, press this button to pass the preheating and start cooking operation
 - e. When the preheating is complete, press this button to start cooking operation.
4. "FUNCTION" knob: This knob can be used to select the desired function. The icon of function will blink in the LED display when it is selected.
5. "TEMP/TIME" knob: The temperature/time can be adjusted by this knob.
 - a. Turn the knob to set the desired cooking temperature.
 - b. After temperature setting, press the knob once to switch to time setting mode. Turn the knob to set the desired cooking time.
 - c. For the Toast function, user can turn this knob to set the desired shade level.
 - d. User can press the knob repeatedly to switch the time setting mode and temperature setting mode.
 - e. In the standby mode, long press this button for about 3s to enter the unit time setting mode.

AUTOMATIC PREHEAT

1. When you first start the cooking function by pressing START/CANCEL, preheating will start automatically. The START/CANCEL button will blink, and the display will show "PPE:"

Notice: Air fryer, Bake, Pizza and Conv preset with automatic preheat function. These cooking mode or presets has a built-in preheating function which means you can't skip it. When the preheating process is finished, you can just set the preset mode and start cooking or manually adjust the time and temperature according to your preference.

2. When preheating is finished, the oven will beep several times and the display will flash. The START/CANCEL button will blink continuously until pressed again.

Noted: When the air fryer oven does not operate after an hour, it will stop working.

3. Press START/CANCEL to begin cooking. The button will light up, and the display will show the timer counting down.

Setting Temperature	Automatic Preheat Time
300°F or below	2-4 min
325°F	3-5 min
350°F	4-6 min
400°F and above	6-8 min

OPERATION INSTRUCTIONS

1. Toast

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

Baking Grade Guide Below:

Baking grade 1-2 Light toast

Baking grade 3-4 Medium toast

Baking grade 5-6 Heavy toast

Operation

(1) Place the food to be cooked on the wire rack. Insert the rack into the middle support guide of the oven.

(2) Turn FUNCTION knob to "Toast".

(3) Turn TEMP/TIME knob to set the desired shade level.

Note: Baking temperature setting and time setting are not available. Baking temperature and time are auto adjusted with the shade level adjustment.

(4) Press "START/CANCEL" button to start the operation.

Note:

a. Baking level, time or temperature is nonadjustable while the oven is working.

b. To cancel operation, press "START/CANCEL" button. No pause setting.

c. To check or remove food, use the handle to help side food in and out.

(5) When the cooking cycle is complete, the unit will auto stop and return to standby mode. Open the door completely and remove the food immediately or the heat remaining in the oven will continue to toast and dry out your toast.

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

2. Air Fry

The Air Fry function good for cooking a variety of French fries or chicken wings, under intense heat and maximized airflow to cook foods crispy and brown; food are ideally baked using this function.

Operation

(1) Turn FUNCTION knob to "Air Fry" or select by pressing " Air Fry" button.

(2) Turn TEMP/TIME knob to set desired baking temperature. To set the time, press the TEMP/TIME knob once and then turn it to set desired baking time. You can switch from temperature setting to time setting and vice versa by pressing TEMP/TIME knob.

(3) Press "START/CANCEL" button to start the preheating. "PrE" flashes in LED display.

(4) The unit produce beeps and the preheating is complete. "PrE" blinks in LED display. Place the food to be cooked on the Air fry Basket. Insert the basket into the middle support guide of the oven and close the door.

(5) Press "START/CANCEL" button to start the operating. The time count down.

Note:

a. The convection fan run with high speed during the operating.

b. Baking time and temperature are nonadjustable during the preheating but adjustable during the operating.

c. To cancel operation, press "START/CANCEL" button. No pause setting.

d. To check or remove food, use the handle to help side food in and out.

(6) When the cooking cycle is complete, the unit will auto stop and emit beeps, "00:00" showing in the LED display until the user press "START/CANCEL" button. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal basket, and door can be very hot, handle with care. Do not leave the oven unattended.

3. Bake

The Bake function cooks food evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries.

Operation

(1) Turn FUNCTION knob to "Bake".

(2) Turn TEMP/TIME knob to set desired baking temperature. To set the time, press the TEMP/TIME knob once and then turn it to set desired baking time. You can switch from temperature setting to time setting and vice versa by pressing TEMP/TIME knob.

(3) Press " START/CANCEL" button to start the preheating. "PrE" flashes in LED display.

(4) The unit emits beeps when the preheating is complete or over 20 minutes. "PrE" blinks in LED display. Place the food to be cooked on the wire rack/food tray. Insert the rack/tray into the middle support guide of the oven and close the door.

(5) Press "START/CANCEL" button to start the operating. The time count down.

Note:

a. Baking time and temperature are nonadjustable during the preheating but adjustable during the operating.

b. To cancel operation, press "START/CANCEL" button. No pause setting.

c. To check or remove food, use the handle to help side food in and out.

(6) When the cooking cycle is complete, the unit will auto stop and emit beeps, "00:00" showing in the LED display until the user press "START/CANCEL" button. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal rack/tray, and door can be very hot, handle with care. Do not leave the oven unattended.

4. Rotisserie

The Rotisserie function is a rotating roast, good for whole chicken roasting.

(1) Place whole chicken on the rotisserie rod and fixed by the fork both side, insert the rod into the rotisserie hole position and close the door.

Note:

Need put the Food tray at bottom rack slot to collect oil drip during cooking, and put some water in food tray before cooking, it will make good effect for rotisserie.

(2) Turn FUNCTION knob to "Rotiss".

(3) Turn TEMP/TIME knob to set desired baking time. To set the time, press the TEMP/TIME knob once and then turn it to set desired baking time. You can switch from temperature setting to time setting and vice versa by pressing TEMP/TIME knob.

(4) Press " START/CANCEL" button to start the operating. The time count down.

Note:

a. To cancel operation, press "START/CANCEL" button. No pause setting.

b. To check or remove food, use the handle to help side food in and out.

(5) When the cooking cycle is complete, the unit will auto stop and emit beeps, "00:00" showing in the LED display until the user press "START/CANCEL" button. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal rod/tray, and door can be very hot, handle with care. Do not leave the oven unattended.

OPERATION INSTRUCTIONS

5. Broil

The Broil function is good for cooking open-faced sandwiches, thin cuts of meat (like Bacon), poultry and fish, sausages and vegetables. Broiling can also be used to brown the tops of casseroles, gratins and desserts.

Operation

- (1) Place the food to be cooked on the wire rack/food tray. Insert the rack/ tray into the middle support guide of the oven and close the door.
- (2) Turn FUNCTION knob to "Broil".
- (3) Turn TEMP/TIME knob to set desired baking time. The cooking temperature is default and nonadjustable for this function.
- (4) Press "START/CANCEL" button to start the operating. The time count down.

Note:

- a. To cancel operation, press "START/CANCEL" button. No pause setting.
 - b. To check or remove food, use the handle to help side food in and out.
- (5) When the cooking cycle is complete, the unit will auto stop and emit beeps, "00:00" showing in the LED display until the user press "START/CANCEL" button. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal rack/tray, and door can be very hot, handle with care. Do not leave the oven unattended.

6. Pizza

The Pizza function melts and browns cheese and toppings, while crisping the pizza crust.

Operation

- (1) Turn FUNCTION knob to "Pizza".
- (2) Turn TEMP/TIME knob to set desired baking temperature. To set the time, press the TEMP/TIME knob once and then turn it to set desired baking time. You can switch from temperature setting to time setting and vice versa by pressing TEMP/TIME knob.
- (3) Press "START/CANCEL" button to start the preheating. "PrE" flashes in LED display.
- (4) The unit emit beeps when the preheating is complete or over 20 minutes. "PrE" blinks in LED display. Place the food to be cooked on pizza pan, and then place on the wire rack. Insert the wire rack into the middle support slot or guide of the oven and close the door. The time count down.
- (5) Press "START/CANCEL" button to start the operating. The time count down.

Note:

- a. Baking time and temperature are nonadjustable during the preheating but adjustable during the operating.
 - b. To cancel operation, press "START/CANCEL" button. No pause setting.
 - c. To check or remove food, use the handle to help side food in and out.
- (6) When the cooking cycle is complete, the unit will auto stop and emit beeps, "00:00" showing in the LED display until the user press "START/CANCEL" button. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal rack/pan, and door can be very hot, handle with care. Do not leave the oven unattended.

7. Convection

Operation

- (1) Turn FUNCTION knob to "Conv".
- (2) Turn TEMP/TIME knob to set desired baking temperature. To set the time, press the TEMP/TIME knob once and then turn it to set desired baking time. You can switch from temperature setting to time setting and vice versa by pressing TEMP/TIME knob.
- (3) Press "START/CANCEL" button to start the preheating. "PrE" flashes in LED display.

(4) The unit emit beeps and the preheating is complete. "PrE" blinks in LED display. Place the food to be cooked on the wire rack/food tray. Insert the rack/tray into the middle support guide of the oven and close the door.

(5) Press "START/CANCEL" button to start the operating. The time count down.

Note:

- a. Baking time and temperature are nonadjustable during the preheating but adjustable during the operating.
 - b. To cancel operation, press "START/CANCEL" button. No pause setting.
 - c. To check or remove food, use the handle to help side food in and out.
- (6) When the cooking cycle is complete, the unit will auto stop and emit beeps, "00:00" showing in the LED display until the user press "START/CANCEL" button. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal rack/tray, and door can be very hot, handle with care. Do not leave the oven unattended.

8. Dehydrate

The Dehydrate function combines low and stable heat to dry out foods without cooking. Good for drying fruit or vegetables chips.

Operation

- (1) Place the food to be cooked on the wire rack/food tray. Insert the rack/ tray into the middle support guide of the oven and close the door.
- (2) Turn FUNCTION knob to "Dehy".
- (3) Turn TEMP/TIME knob to set desired baking time. The cooking temperature is default and nonadjustable for this function.
- (4) Press "START/CANCEL" button to start the operating. The time count down.

Note:

- a. To cancel operation, press "START/CANCEL" button. No pause setting.
 - b. To check or remove food, use the handle to help side food in and out.
- (5) When the cooking cycle is complete, the unit will auto stop and emit beeps, "00:00" showing in the LED display until the user press "START/CANCEL" button. Open the door completely and remove the food with handle.

Tips:

The default temperature of this dehydrate function preset is 150°F/12 hours, But you can adjust it according to your own preferences. We suggest that it can be adjusted to 150°F for 4-6 hours.

CAUTION: Cooked food, metal rack/tray, and door can be very hot, handle with care. Do not leave the oven unattended.

Default Cooking Time and Temperature

Cooking Mode	Temperature	Cooking Time
Air Fry	400°F	22 min
Bake	350°F	30 min
Rotiss	400°F	50 min
Broil	450°F	10 min
Pizza	400°F	15 min
Conv	350°F	15 min
Dehy	150°F	12 hours

Note: For Air fryer, Bake, Pizza and Conv cooking modes, there is a automatic preheating function. Once the temperature reaches the set default temperature, the unit emit beeps and "PrE" blinks in LED display, and then you can press "START/CANCEL" Button to enter the working mode. So you can not skip the preheating and enter the working mode directly.

OPERATION INSTRUCTIONS

■ USE MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

■ CLEANING INSTRUCTIONS

CAUTION: To protect against electrical shock, DO NOT IMMERSE THE OVEN IN WATER OR ANY OTHER LIQUIDS.

Your toaster oven should be cleaned regularly for best performance and long life. Regular cleaning will also reduce the risk of fire hazard.

Step 1. Remove plug from electrical outlet. Allow it to cool.

Step 2. Remove the Removable Crumb Tray, Basket, Tray by pulling out of the oven. Clean them with damp, soapy cloth. Make sure to only use mild, soapy water.

Step 3. To clean inside of oven, wipe the oven walls, bottom of oven, and glass door with a damp, soapy cloth. Repeat with a dry, clean cloth.

Step 4. Wipe outside of oven with a damp cloth.

CAUTION: DO NOT USE ABRASIVE CLEANERS OR METAL SCOURING PADS. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit. Pieces can break off the coating and touch electrical parts involving a risk of electrical shock.

Step 5. Allow the appliance to cool and dry completely before storing. If storing the oven for long periods of time make certain that the oven is clean and free of food particles. Store the 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.

Any other servicing should be performed by an authorized service representative.

■ TO STORE

Unplug unit, allow it to cool, and clean before storing. Store the Electric Oven in its box in a clean, dry place. Never store appliance while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

■ SPECIFICATION:

Model	CF-AF30LSS-1
Rated voltage	120V
Rated frequency	60Hz
Rated power	1800W
Oven capacity	30 Litres
Household use only , DO NOT IMMERSE IN WATER	

■ CUSTOMER SUPPORT:

For product concerns, please contact support@crowful.com

E1: Malfunction or short circuit on the internal wire, please take a picture and contact us.

E2: Malfunction or short circuit on the internal wire, please take a picture and contact us.



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12
Months

WARRANTY ISSUE

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