

PARTS IDENTIFICATION



1. Control Panel
2. Cool-Touch Handle
3. Glass Window
4. Pull-Down Door
5. Accessories
6. Anti-Slip Feet

Accessories:



Rack



Basket



Rotisserie Kit



Rotisserie Remover



Drip Tray



Bake Pan

CONTROL PANEL



1. FUNCTION ADJUSTING DIAL

Turn to toggle through the different menu functions.

Turn to increase or decrease temp/time setting.

Press to start/stop cooking.

2. LCD Display

3. TIMER/TEMPERATURE ADJUST BUTTON

Tap to select either timer or temperature for adjusting.

4. CONVECTION BUTTON

Press to choose high or low speed of convection fan.

5. ROTISSERIE BUTTON

Press to turn on rotisserie function.

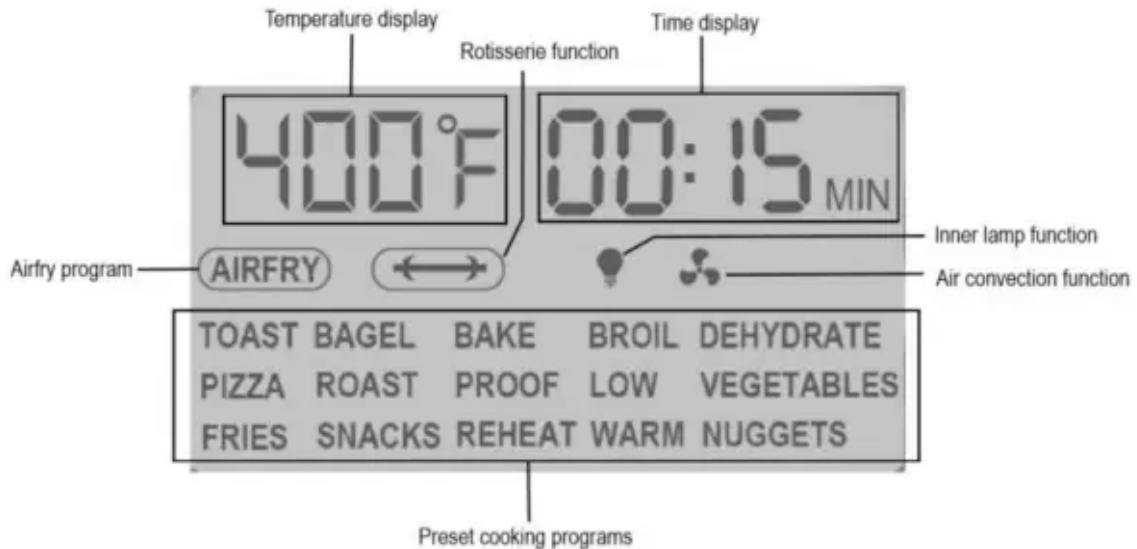
6. OVEN INTERIOR LIGHT

Press to turn the light On or Off.

7. ON/OFF BUTTON

Press to power on/off the air fryer.

LCD DISPLAY:



BEFORE FIRST USE

1. Before using your Air Fryer Oven for the first time, carefully remove all packaging material and recycle appropriately.
2. Remove the parts from the box and wash the accessories with warm, soapy water and a non-abrasive sponge.

IMPORTANT: DO NOT IMMERSE THE MAIN HOUSING IN WATER. Wipe the interior and exterior of appliance clean with a damp cloth.

3. Place the appliance on a flat, horizontal and stable surface (make sure surface is heat-resistant). Place away from walls and other appliances. Leave approximately 4 inches of space from nearby objects.

OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

4. Install the drip tray in the appliance properly. DO NOT fill the drip tray with oil or any other liquid.

HOW TO USE

1. Plug the power cord into a wall outlet.
2. Press ON/OFF button to turn on the appliance. LCD screen will illuminate. The appliance is in standby mode.
3. Place food onto the selected accessory and insert the accessory in the appliance properly.

4. Rotate Function Adjusting Dial to select a preset cooking program. The selected program will flash. Icons of rotisserie function and/or high/low convection are on if any of these functions comes with the selected program by default.

5. If you would like to adjust cooking temperature, press TEMP/TIME button to select temperature setting, then rotate Function Adjusting Dial to increase/decrease cooking temperature.

6. If you would like to adjust cooking time, press the TEMP/ TIME button select time setting, then rotate Function Adjusting Dial to increase/decrease cooking time.

7. Press Function Adjusting Dial to start cooking.

8. Press Function Adjusting Dial to stop/pause cooking at any time. Press it again to resume cooking.

9. When cooking in a program which comes with convection function by default, you may press Convection button to adjust high/low speed of convection fan.

NOTE: When cooking in a program in which convection function is disabled, Convection button is void.

10. Cooking will automatically stop when time is up. The appliance will buzz and LCD display will turn off.

NOTE:

- The initial 15 minutes of use may result in smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.
- At any time during cooking, the time and temperature can both be adjusted by pressing the Timer/Temperature Adjust Button and turn the Time/Temp Knob. There is no need to tap the START button after adjusting the time and/ or temp.
- Press the Oven Interior Light to turn on the oven light to check the cooking progress. The light will automatically turn off after 3 minutes.
- The basket must be placed on the pan or rack. Never on the crumb tray.
- Cooking will pause if the door is opened. Cooking will resume if the door is closed.

CAUTION: During cooking, the Air Fryer Oven will be very hot, only use the door handle or oven mitts.

16 PRESET COOKING PROGRAMS:

FUNCTION	TEMPERATURE	COOK TIME	FAN SPEED
AIR FRY	400°F	15 min	High
TOAST	320°F	3 min	Low
BAGEL	320°F	6 min	Low
BAKE	360°F	30 min	-
BROIL	440°F	5 min	-
DEHYDRATE	140°F	2 hour	High
PIZZA	440°F	16 min	High
ROAST	400°F	40 min	High
PROOF	70°F	40 min	-
LOW	180°F	2 hour	-
VEGETABLES	400°F	15 min	High
FRIES	440°F	18 min	High
SNACKS	400°F	6 min	High
REHEAT	260°F	20 min	-
WARM	130°F	30 min	-
NUGGETS	400°F	10 min	High

SETTING UP THE ROTISSERIE:

1. Place the Drip Tray at the bottom of the Air Fryer Oven.
2. To put chicken on the Rotisserie Skewer, first truss with kitchen twine to ensure pieces do not fall off. Push the Rotisserie Bar through the center of the chicken.
3. Slide the two Rotisserie Forks onto the skewer and into the meat so they are holding the chicken in place. Use the Screws on the Forks to tighten them to the Rotisserie Skewer.
4. Open the Air Fryer Oven and put the square Gear Side component of the Rotisserie Skewer into the Rotisserie Bar Gear on the interior right side, making sure it is aligned and fully inserted. If the component is not properly aligned, the Rotisserie Skewer will not rotate.
5. Place the Spin Side of the Rotisserie Bar in the Rotisserie Bar Holder on the other side of the Air Fryer Oven.

REMOVING THE ROTISSERIE:

1. When cooking is finished, remove the Rotisserie Skewer by using the Removal Tool to hook underneath the Rotisserie Bar and lift up and out. Place the rotisserie on a heatresistant surface to cool.

2. Let the rotisserie sit for a few minutes before using gloves to loosen the Screws and remove the Rotisserie Forks. Then, remove the Rotisserie Bar from the chicken.

NOTE: The FAN motor will continue to operate in order to cool down the air fryer oven, this will stop within approximately 30 seconds.

CAUTION: Always use the Removal Tool and kitchen gloves to remove the rotisserie as the Rotisserie Skewer and Forks will be extremely hot.

AIR FRY:

Air fry program circulates hot air in high speed around the food, exhaust the moist air and create a crispy outer layer on the food surface. Air fry program can be used to prepare a wide range of food such as fries, potato wedges, whole chicken, chicken wings, drumsticks, nuggets, chicken popcorns, steaks, fish, seafood...etc. Air fry program can be used at 200°F-440°F for up to 1 hour.

The air fry chart below is a guide on how to air fry a variety of foods. These are guidelines only. As ingredients differ in origin, size, shape as well as brand, these recommendations cannot guarantee the best cooking results for all ingredients. You may personalize the settings for cooking particular ingredients.

INGREDIENTS	AMOUNT (ounces)	TIME (minutes)	TEMP. (°F)	STIR	NOTES
Thin frozen fries	15 ~ 25	9-16	390	STIR	
Thick frozen fries	15 ~ 25	11-20	390	STIR	
Homemade fries (0.3"x0.3")	15 ~ 30	16-10	390	STIR	add 1/2 tbsp of oil
Homemade potato wedges	15 ~ 30	18-22	350	STIR	add 1/2 tbsp of oil
Homemade potato cubes	15 ~ 25	12-18	350	STIR	add 1/2 tbsp of oil
Steaks	6 ~ 18	8-12	350		
Pork chops	6 ~ 18	10-14	350		
Hamburgers	6 ~ 18	7-14	350		
Drumsticks	6 ~ 18	18-22	350		
Chicken wings	15 ~ 20	18-22	390		
Chicken strips	6 ~ 18	14-16	350		
Egg rolls	6 ~ 18	8-10	390	STIR	Use oven-ready
Frozen chicken nuggets	6 ~ 18	6-10	390	STIR	Use oven-ready
Frozen fish sticks	6 ~ 14	6-10	390		Use oven-ready
Fish fillet in batter	6 ~ 18	10-16	350	STIR	
Battered shrimp	6 ~ 18	10-16	350	STIR	
Frozen cheese sticks	6 ~ 14	8-10	350		Use oven-ready
Stuffed veggies	6 ~ 14	10	320		
Onion Rings	6 ~ 18	10-16	350		
Cake	10	20-25	320		Use oven-safe dish
Muffins	10	15-18	390		Use oven-safe muffin cups

TOAST:

Toast program can competently substitute a toaster. It toasts bread slices evenly and quickly. Place the bread slices on the rack in the center of the oven to get more even toast results. If you prefer a darker toast shade, toast time can be added (up to minutes).

BAGEL:

Bagel program is used to toast both sides of bagel halves. To get best results, place the bagels on the rack with cut sides facing up. Toast time can be added (up to 9 minutes).

BAKE:

Bake program can be used at 200°F-440°F for up to 2 hours. It is recommended for baking cakes, breads, cookies, biscuits, etc. Bake program can also be used to prepare a wide range of foods that can be done in a conventional oven.

BROIL:

Broil program is used to brown the top surface of food with super high heat (440°F) in a short period of time. It is recommended for preparing rare beef steaks, chicken, fish (salmon, tuna, etc) as well as casseroles, gratins and alike. Make sure to monitor the food when broiling as it might get overcooked quickly.

DEHYDRATE:

Dehydrate program exposes food to low temperatures of heat for a long period of time and remove the moisture from food by high speed air flow. Dehydrate is an ideal way of preserving nutrients and flavors food. Dehydrate program can be used at 100°F-160°F for up to 24 hours.

Recommended temperatures for dehydrating food

Type	Temperature (°F)
Herbs / Spices / Nuts / Seeds	120-130
Vegetables	120-130
Fruits / Fruit Rolls	130-150
Fresh Pasta	130-140
Meat / Poultry / Fish	150-170

The following dehydrating chart is a guide on how to dehydrate a variety of foods. These are guidelines only. The actual duration of drying depends on the temperature and humidity of the room, the drying temperature, the air flow speed, the humidity level of foods, the thickness of cuts, etc.

DEHYDRATING TIME & TEMP. CHART

	TIME (hours)	TEMPERATURE (°F)	PREPARATION
FRUIT			
Apples	6 - 7	135 - 145	Slice ¼ inch thick
Bananas	7 - 8	135 - 145	Slice ¼ inch thick
Blueberries	36 - 42	135 - 145	Arrange whole
Grapes	42 - 48	135 - 145	Slice in half
Mangos	4 - 6	135 - 145	Slice 1/8 inch thick
Pineapples	8 - 9	135 - 145	Slice ¼ inch thick
Raspberries	24 - 48	135 - 145	Arrange whole
Strawberries	8 - 10	135 - 145	Slice ½ inch thick
Tomatoes	6 - 8	135 - 145	Slice ¼ inch thick
VEGETABLES			
Herbs	4 - 6	100 - 115	Arrange on tray
Beets	4 - 6	125 - 140	Peel, slice 1/8 inch thick
Bell Peppers	10 - 12	125 - 140	Slice ¼ inch thick
Broccoli	4 - 5	125 - 140	Break into florets
Carrots	4 - 6	125 - 140	Peel, slice 1/8 inch thick
Celery	3 - 4	125 - 140	Slice ¼ inch thick
Kale	4 - 5	125 - 140	Arrange whole
Mushrooms	3 - 4	125 - 140	Slice ¼ inch thick
Summer Squash	4 - 6	125 - 140	Slice ¼ inch thick
Yams	4 - 5	125 - 140	Slice ¼ inch thick
MEAT			
Beef	5 - 6	150 - 158	Trim fat, slice ¼ inch thick
Poultry	5 - 6	150 - 158	Trim fat, slice ¼ inch thick
Fish	5 - 6	150 - 158	Trim fat, slice ¼ inch thick

PIZZA:

Pizza program can be used at 320°F-440°F for up to 2 hours. It can cook fresh or frozen pizza. This appliance can accommodate a 12" pizza.

ROAST:

Roast program can be used at 320°F-440°F for up to 2 hours. It can be used to roast a variety of foods such as meats, poultry, vegetables, etc. To roast large-sized food such as a whole chicken, use rotisserie kit to get better roasting results.

PROOF:

Proof program can be used at 50°F-80°F for up to 2 hours. It is used to proof bread or pizza dough. Typically bread proofing temperature is 82°F-89°F. Do not use proof program if your room temperature is not lower than the oven temperature.

LOW:

Low program is used for low temperature cooking. It can be used at 100°F-300°F for up to 8 hours. Low temperature cooking is an ideal way of preparing healthy and delicious cuisine. Low temperature cooking ensures an even level of doneness through out the entire dish, retains natural oils, moisture and nutrients of the food. It is perfect for meats with little connective tissue.

REHEAT:

Reheat program can be used at 200°F-440°F for up to 1 hour. Use this program to reheat leftovers.

WARM:

Warm program can be used at 130°F-220°F for up to 2 hours. Use this program to keep food warm after the food is cooked.

Quick preset programs of air fry function

Vegetables, fries, snacks and nuggets are preset programs of air fry function. It is a quick and easy way to air fry these foods without guessing.

VEGETABLES:

Vegetables program can be used at 360°F-440°F for up to 1 hour. This program is recommended for frying all kinds of vegetables and fungi.

FRIES:

Fries program can be used at 360°F-440°F for up to 1 hour. This program is recommended for frying all kinds of potato fries, chips, potato wedges, potato cubes, etc.

SNACKS:

Snacks program can be used at 360°F-440°F for up to 1 hour. This program is recommended for frying all kinds of snack foods such as fish fingers, chicken fingers, stuffed vegetables, spring rolls, chicken popcorns, bread-crumbed cheese snacks, etc.

NUGGETS:

Nuggets program can be used at 360°F-440°F for up to 1 hour. This program is recommended for frying chicken nuggets, pork nuggets, beef nuggets, fish nuggets, sausage rolls, etc.

CLEANING & MAINTENANCE

The Air Fryer Oven should be cleaned thoroughly after every use.

1. Make sure the Power Cord is disconnected from the electrical outlet and that the appliance has cooled down before attempting to clean.
2. 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.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven. NEVER immerse the body of the appliance in water or any other liquid.
4. Oven Rack, Baking Pan, Air Fryer Basket and Crumb Tray should be handwashed in hot, sudsy water or use a nylon scouring pad or nylon brush. They are also dishwasher safe.
5. After cooking greasy foods and after your oven has cooled, always clean top interior of oven. 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.
6. To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
7. Make sure all parts are clean and dry. Store the appliance in a cool dry place. Avoid direct sunlight on the appliance.
8. Any other servicing should be performed by an authorized service representative.

HINTS & TIPS

- Smaller cuts of food usually require a slightly shorter cooking time than larger foods.
- A larger amount of food only requires a slightly longer cooking time and a smaller amount of food only requires a slightly shorter cooking time.
- Stirring or shaking smaller foods mid-way through the cooking process will improve the end result and can help cook more evenly.
- Adding a small amount of oil to fresh potatoes can result in a crispier result. Cook your ingredients in the air fryer within a few minutes after adding the oil.
- Do not air fry extremely greasy foods such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The air fryer can also reheat foods. To reheat foods, set the temperature to 300°F for up to 10 minutes.

- To cook frozen foods, add an additional 3-5 minutes to your cook time.

HOMEMADE FRENCH FRIES:

- The optimum amount for air frying crispy fries is 17.5oz. or a little over 1 lb.
- When making your own French fries, follow these steps:
 1. Peel potatoes and slice them into strips.
 2. Wash and dry them thoroughly.
 3. Mix potato strips in a bowl with $\frac{1}{2}$ tablespoon of olive oil, make sure they are evenly coated.
 4. Using your hands or tongs, place the potato strips onto the frying rack.

NOTE:

- Add 3 minutes to the cooking time if you begin cooking while the air fryer is still cold.
- Do not cook frozen, raw foods in the air fryer.

TROUBLESHOOTING GUIDE



PROBLEM	POSSIBLE CAUSE	SOLUTION
The appliance doesn't turn on.	The appliance is not plugged in.	Plug the Power Cord into an electrical outlet
	The door is not closed	Close the door
	The appliance has finished cooking and turned off automatically.	Push On/Off button to turn on the appliance again.
	The appliance is defective.	Contact customer service at maxi-matic
The appliance is not cooking.	Cooking has not started	Rotate the Function Dial to select a cooking program. Press the Function Dial to start cooking.
	Cooking is paused.	Press the Function Dial to resume cooking.
	The door is not closed	Close the door to resume cooking.
Why does the interior light turn off?	The light will automatically turn off after a while to save energy.	Press the Light Button to turn on the light again.
Why does the fan remain working after cooking?	The fan remains working for one minute to cool the ingredients and the appliance.	Wait for one minute. The fan will turn off automatically.
Can I change time and temperature during cooking?		Yes. Press Temp/Time Button to select temperature or time setting. Rotate Function Dial to change temperature or time.
Can I change cooking program during cooking?		No. You need to stop cooking by pressing Function Dial. Then the appliance is back to standby mode. Rotate Function Dial to select a new cooking program and push Function Dial to start cooking.
Can I turn on or turn off rotisserie function during cooking?		Yes. Press Rotisserie Button to turn on or off the rotisserie function.

Rotisserie function doesn't turn on during cooking.	Rotisserie function is off by default in some cooking programs.	To turn on rotisserie function, press Rotisserie Button during cooking.
Air convection fan doesn't turn on during cooking.	Air convection is off by default in some cooking programs.	Select a cooking program with convection if you would like to cook with convection fan on.
Can I change air convection speed during cooking?		Yes. When cooking in a program with convection, you may press Convection Button to change between high and low speed.
Convection Button doesn't work.	Convection is off by default in some cooking programs. When cooking in a program without convection, the Convection Button is void.	Select a cooking program with convection if you would like to cook with convection fan on.
The ingredients are undercooked.	The amount of the ingredients is too much	Cook a smaller amount of ingredients at a time. Smaller portions are cooked more evenly.
	The cooking temperature is too low.	Set a higher temperature.
	The cooking time is too short.	Set a longer cooking time.
The ingredients are cooked unevenly.	The amount of foods is too much.	Cook a smaller amount of foods at a time.
Fried ingredients are not crispy	You have used a type of ingredients meant to be prepared in a traditional deep fryer.	Use oven-ready ingredients
	You haven't cooked in an air fry program.	Cook the ingredients in one of the air fry programs. (air fry, vegetables, fries, snacks, nuggets).
	Some foods may require additional oil.	Brush some oil evenly on the ingredients.

	Some ingredients may require additional cooking time.	Cook the ingredients for additional time till they are crispy enough.
	The ingredients are not evenly placed and overlap.	Place the ingredients evenly on the accessories
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 350°F when you fry greasy ingredients in the appliance. Do not prepare extremely greasy foods in the appliance.
	There are greasy residues from previous use on the interior walls, heating elements or accessories of the appliance.	White smoke is caused by grease heated up. Make sure you clean the interior and accessories properly after each use.
The ingredients prepared smells like burning metal and plastic.	You have not cleaned or used the appliance properly in the first time	Clean the appliance thoroughly. Turn on the appliance, set temperature at 400°F and operate without food for 30 minutes. If there are still smells, wait till the appliance cools down completely. The again, turn it on, set temp. at 400°F and operate without food for 30 minutes
The LCD display shows “E3”.	The appliance overheats.	Turn off the appliance. Wait for it cool down for at least 30 minutes. Open the door and it will cool faster. Then turn on the appliance to cook again.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.