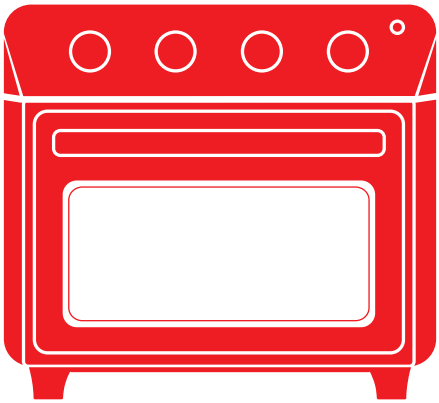


AIR FRYER OVEN | ATS-25K3

AIR FRYER OVEN

THE EXTRA-LARGE, MULTIPURPOSE COOKING SOLUTION

PLEASE READ THIS USER GUIDE CAREFULLY BEFORE USE & SAVE IT FOR FUTURE REFERENCE.

Please Keep Your Receipt To Verify Your Warranty.

This warranty applies to products used for personal or domestic use only, and specifically excludes any malfunction or defect arising from commercial use.

USER GUIDE

SAFETY PRECAUTIONS

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

- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only and is not user-serviceable. Commercial use invalidates the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Avoid any contact with moving parts.
- Do not block any air vents, cover the appliance, or obstruct heat/steam dissipation.
- Ensure that all vents which allow heat/steam to escape are checked regularly to ensure that they are not blocked.
- Keep the appliance safely out of reach of children. Children should be supervised to ensure that they do not play with the appliance. Close supervision is required when any appliance is used near or by children or invalids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

- Before using the appliance, untie the power cord to avoid any potential electrical hazard.
- Check the power cord and plug regularly for any damage. If the cord or plug are damaged, they must be replaced by a qualified Service Centre Technician.
- A short cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over longer cords.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
- Do not allow the cord to touch hot surfaces and do not place it on or near a hot gas or electric burner, or in a heated oven.
- Do not damage, bend, stretch, or twist the power cord; do not place heavy objects on it, or clamp the power cord.
- Never pull on the cord to disconnect it from the wall outlet, instead, grasp and pull the plug.
- Always unplug the appliance when not in use, before cleaning, or when adding or removing parts.
- Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for an examination and/or repair by an authorised Service Centre.
- To avoid fire hazards and electrical shock, always ensure that the plug is clean and inserted properly into the wall socket.
- Do not let children handle or put the electrical cord into their mouths.
- The use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension cord, ensure that the extension cord is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals, or tripped over.
- Do not carry or move the appliance by the power cord.
- Do not use the appliance outdoors or in a damp or humid area. Do not use this appliance for anything other than its intended use.
- Do not use under hanging wall cabinets or inside cupboard areas, as escaping steam may cause damage. This appliance must be located in an area where it is freestanding with sufficient unobstructed area around it so that heat and steam cannot be trapped.
- Do not use the appliance on a gas or electric cooking top, or near other sources of heat/open flame. Keep the unit away from any explosive and/or flammable fumes or materials. Direct exposure to sunlight or contact with other heat-emitting appliances can cause damage to the unit.
- Do not cover any parts of the appliance with metal foil. This will cause the appliance to overheat and will void the warranty.
- A fire may occur if the appliance is covered, or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place glass or plastic dishes on top of the unit. Do not place or store any item on top or inside of the appliance.
- Always operate the appliance on a smooth, even, stable and heat-proof surface. Do not place the unit on a hot surface, on newspaper, foam, or

any other material that may block airflow or vents.

- Do not place the appliance close to the edge of the countertop.
- Do not operate this appliance by means of an external timer, remote-control system, or any other device that is capable of switching the unit on automatically.
- Do not leave the appliance unattended during use. Always unplug the unit when it is not in use or before cleaning and storing. Unplugging the appliance ensures that it is OFF and cannot be restarted unintentionally.
- Do not operate the unit with damp or wet hands. Make sure your hands are dry when operating the control panel or handling the plug.
- **PLEASE NOTE:** This unit becomes hot while in use. Do not touch any metallic parts during or immediately after use. Do not touch hot surfaces - only use the handle. Avoid touching the heating elements. Take care as the appliance and its accessories may remain hot for some time after use.
- To avoid electrical shock, do not dismantle the appliance body.
- Do not place oversized food into the oven cavity. This could damage the unit, and the food will not cook properly.
- The appliance features a non-stick cavity. Take care to avoid damaging the non-stick coating when adding/removing accessories or food as well as during cleaning.
- Do not put cold liquid onto the oven door while it is still hot or warm.
- The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
- Please keep a safe distance from the appliance and do not put your hands, arms or face close to the appliance. The appliance will release hot steam: during operation; while the vents are releasing steam; when opening the door; when adding/moving dishes.
- Never place your bare hands inside the appliance, or use them to remove food, cookware or accessories when the appliance is plugged in, switched on, or immediately after use, as it will still be hot.
- Exercise caution and always use heat-resistant gloves, pads or mitts when inserting or removing cookware or accessories from the appliance.
- Do not place the following items in the appliance: non-oven proof glass, ceramic plates, paper, cards, plastic, cloth, metal objects and other flammable items. Only use cookware designed for high oven temperatures.
- Do not place or hang anything on the oven door as this may damage the appliance or cause the appliance to be pulled off the countertop.
- This appliance must only be used to warm, cook or bake consumable food.
- Ensure that the appliance and its accessories are dry and clean before plugging the appliance in and powering it ON. To reduce the risk of fire, keep the inner oven cavity clean and free of food mess, oil, grease and any other combustible materials.
- Only open the door using the oven door handle. Keep your hands, arms and face clear from escaping steam to avoid injury or scalding.
- Do not place baking trays or other items directly onto the heating elements.
- Do not overload the oven cavity with too much food or food that is too large or high so that it is touching the heating elements. Food must not touch the heating elements.

- Prevent oil from falling onto the bottom heating elements. Oil falling onto the bottom heating elements can cause a potential fire hazard.
- Do not handle or dispose of oils or other liquids while still hot. Allow to cool first.
- Do not add oil directly into the appliance. It is acceptable to lightly coat foods using a basting brush with a slight amount of oil should you require them to brown or crisp.
- Never put baking or parchment paper into the appliance. Air circulation can cause the paper to move and touch the heating elements.
- Forks, skewers and other metal parts with this unit are sharp and will also get extremely hot during use. Great care should be taken to avoid personal injury. Always wear protective oven gloves.
- If the accessories are hot or warm, do not place them directly onto any heat-sensitive surfaces to avoid possible damage to those surfaces.
- **WARNING:** In the event of the following scenarios, disconnect the appliance from the mains power immediately, allow it to cool down completely, and return it to your nearest Tevo Service Centre for evaluation:
    - Should the appliance emit an excessive amount of smoke due to abnormal operation;
    - If the appliance is showing signs of abnormal operation.
- In the event that food begins to burn during cooking. It is likely to create smoke. Should you notice smoke emitting from the appliance, remain calm and immediately unplug the appliance from the wall power socket/power supply. Allow the unit to cool and dispose of the burnt food. Follow the care and cleaning instructions for the appliance as outlined in this user guide.
- Do not move the appliance when it is switched on, or before it has cooled down.
- Take care when removing an accessory or dish which contains hot oil, grease, or other hot liquids.
- Let the appliance cool down completely before you clean it or put it away.
- Do not use abrasive tools, cleaning aids, aerosol cleaners, scouring pads, metal brushes, or harsh detergents as they may damage your appliance.
- The non-stick interior coating helps to provide rust-resistance, provided that it remains intact. Do not scratch or damage the non-stick coating in any way.
- Never use metal utensils, scrapers or wire brushes to remove residue or food stains as they can damage the appliance.
- Pieces can break off from metal and wire brushes/scouring pads and touch electrical parts, which can result in the risk of electric shock, injury to persons or damage to property.
- To reduce the risk of electric shock, do not immerse or expose the appliance, plugs, or the power cord to water or any other liquid. If the appliance falls into water while plugged in, do not touch it. Unplug the appliance first before attempting to remove it.
- Never immerse the appliance in water or any other liquid.
- Ensure that the unit is switched off after each use. Nominal voltage is still present even when the temperature and timer controls are turned

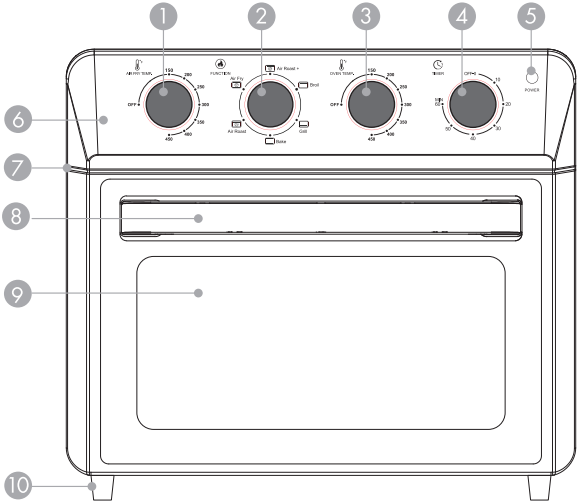
to their starting positions. Return all dials back to their starting positions, then unplug the appliance from mains power supply (wall outlet/power supply) to permanently turn the appliance OFF.

- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
- In case of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised Service Centre for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions could affect the safe operation of this appliance.

CAUTION
HOT SURFACES

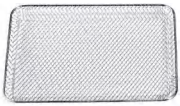
Do not touch any heated areas or heating components of this appliance

AIR FRYER OVERVIEW



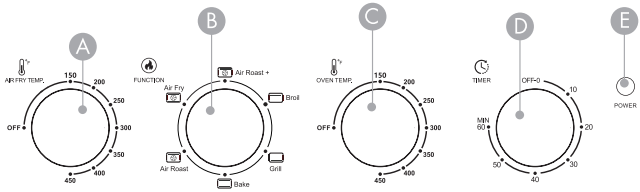
1. Air Fryer Temperature Control Dial
2. Preset Cooking Function Control Dial
3. Oven Temperature Control Dial
4. Timer Control Dial
5. Power ON/OFF Indicator Light
6. Oven Control Panel
7. Appliance Body
8. Oven Door Handle
9. Easy-View Tempered Glass Oven Door
10. Oven Foot

AIR FRYER OVEN ACCESSORIES

NAME	PICTURE	FUNCTION
FRYING BASKET		Used for smaller-sized foods. Ideal for frying chips, roasting nuts and so much more. It is also ideal for reheating foods or cooking crispy treats. Use it to significantly increase crunchiness. Place the Baking and Roasting Tray below the Frying Basket when using this accessory.
BAKING & ROASTING TRAY		Used for baking, it also doubles as a Drip Tray. We recommend that you always add the Baking & Roasting Tray into the Air Fryer Oven and position it below the other accessories to catch run-off sauces, juices, oils or fats.
CRUMB TRAY		The Crumb Tray must always be used inside the Air Fryer Oven. It assists in the longevity of your appliance and protects the bottom area of the Inner Oven Cavity from spills and mess.
RACK/TRAY HANDLE		Use the Rack/Tray Handle to safely remove or insert the other accessories from the Air Fryer Oven.

CAUTION: Take care when removing the accessories as they will be hot after cooking. When you remove them, make sure that you have a trivet or a heat-resistant surface nearby to set them down on.

CONTROL PANEL OPERATION



A - Air Fryer Temperature Control Dial

Use the Air Fryer Temperature Control Dial to adjust the air fry temperature of the appliance. Set the desired cooking temperature relevant to your recipe at hand. The cooking temperature can be adjusted.

B - Preset Cooking Function Control Dial

Your Air Fryer Oven features 7 convenient Preset Cooking Functions. The Preset Functions determine which heating elements are used during the cooking cycle as well as how the internal fan is used and regulated. Refer to the Preset Function Guide for more information related to each function.

C - Oven Temperature Control Dial

Use the Oven Temperature Control Dial to adjust the oven temperature of the appliance. Set the desired cooking temperature relevant to your recipe at hand. The cooking temperature can be adjusted between 90°C and 230°C.

D - Timer Control Dial

Use the Timer Control Dial to set the desired amount of cooking time most suited to your recipe. Cooking time can be adjusted from 1 minute up to 60 minutes. The Timer automatically counts down during a cooking/heating cycle. Once the Timer reaches "0", the Air Fryer Oven will turn OFF.

IMPORTANT: Please note that the appliance will not work if the timer is in the "OFF" position.

E - Power ON/OFF Indicator Light

Once the Preset Cooking Function, Temperature and Timer Control Dials have been set, you will notice that the Power Indicator Light has illuminated, indicating that the Air Fryer Oven is now ON and that the cooking/heating cycle has begun. Note that the cooking cycle will not start, and the Air Fryer Oven will not operate unless the Timer Control Dial has been set.

PRESET FUNCTION GUIDE

PRESET FUNCTION	HEATING ELEMENTS ACTIVATED	FAN FUNCTION	GUIDE	NOTES
Broil	 4 Upper Heating Elements activate	No	The Broil Preset Function is best for slow cooking larger cuts of meats at a slower pace with an air circulation system that only distributes a slight amount of air inside the oven cavity.	• When broiling, preheat the Air Fryer Oven for10 mins. • We suggest using the top rack position for best results during this cooking process. • The Broil Preset Function usually requires a shorter cooking time. • Do not use glass oven dishes to Broil. • Monitor foods to ensure that they do not overcook.
Bake	 2 Upper outside and 2 Lower Heating Elements activate	No	Use the Function to toast bread to perfection - crunchy on the outside and soft on the inside.	• For best results, we recommend preheating the Air Fryer Oven. • Use the Grill Rack to toast food. • Ensure food is centered and spaced evenly on the racks. • Position in the middle rack position inside the Air Fryer Oven.
Grill	 2 Lower Heating Elements activate	No	• For best results, we recommend preheating the Air Fryer Oven.	• Use the Grill Rack to toast food. • Ensure food is centered and spaced evenly on the racks. • Position in the middle rack position inside the Air Fryer Oven.

PRESET FUNCTION	HEATING ELEMENTS ACTIVATED	FAN FUNCTION	GUIDE	NOTES
Air Fry	 2 Upper outside and 2 Lower Heating Elements activate	High Fan	Use the Air Fry Preset Function to air fry as a healthier alternative to frying without the use of excess amounts of oil. This function lets you cook with less fat and calories. It gives food a lighter and less greasy taste.	• Preheating is not necessary for the Air Fry Function but can be used to speed up the cooking process. • If the Air Fryer Oven has been preheated, remove 3 mins from the recommended cooking time. • Although oil is not necessary, a small amount of oil can be sprayed or brushed evenly on to food for air frying.
Air Roast	 2 Upper Heating Elements activate	High Fan	This Function is best for browning, roasting, and quick baking with an air circulation system that distributes air inside the oven cavity. This Function can also be used with pre-packaged frozen meals.	For best results when cooking and baking, we recommend pre-heating the Air Fryer Oven for at least 10 mins at the desired temperature setting.
Air Roast+	 4 Upper Heating Elements activate	High Fan		

BEFORE FIRST USE

Before using this Air Fryer Oven, please read these instructions completely. Save this user guide and pass it on to the next user. Remove any packing materials and labels from your Air Fryer Oven. Check the package to verify that all the appliance parts are included and accounted for before you dispose of the packing materials. You may, however, store the box and packing materials away to use at a later time.

Before you use your Air Fryer Oven for the first time, we recommend that you clean the appliance and its accessories following the Care & Cleaning guidelines on pages 17 and 18 of this user guide. Once cleaned and dry, place the Crumb Tray in the bottom of the Inner Oven Cavity, set the Air Fryer Oven to the Air Fry Function and set the Temperature Control Dial to the maximum heat setting). Use the Timer Control Dial to preheat the Air Fryer Oven for 20 minutes. During use, ensure ample ventilation.

Note that this appliance may produce an odour and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.

PLACEMENT OF THE AIR FRYER OVEN

When placing the appliance in your kitchen, ensure that the unit is kept away from flammable materials, and that there is sufficient space around the appliance of at least 10cm, as per the guide below:

- Between the back of the unit and the wall.
- Between the sides of the unit and other objects.
- Between the top of the unit and other objects.

USING YOUR AIR FRYER OVEN

- Place the Air Fryer Oven on a flat, stable and heat-resistant surface. Ensure that there is sufficient space around the unit.
- Ensure that all of the Dials are in their original starting positions. Plug the Air Fryer Oven into a wall socket and switch the wall socket on.
- Slide the Crumb Tray into the bottom of the Inner Oven Cavity. The Crumb Tray must be used in the Air Fryer Oven at all times.
- Position the Baking and Roasting Tray in the lower or middle oven rack position.

- **PREHEAT:**
  - o Use the Temperature Control Dial to set the desired cooking temperature.
  - o Turn the Function Control Dial to select your preferred Preset Cooking Function.
  - o Now turn the Timer Control Dial. We recommend adding 3-5 minutes to the amount of cooking time required so as to allow for preheating of your Air Fryer Oven. You will notice that the Power Indicator Light has illuminated, indicating that the Air Fryer Oven is now ON and that the heating/cooking cycle has begun.

- While the Air Fryer Oven is preheating, prepare ingredients and select an appropriate accessory.
- Once the Air Fryer Oven has preheated, you may add the accessory containing those foods into the best suited oven rack position in the Air Fryer Oven. Ensure that it is positioned above the Baking and Roasting Tray.
- Turn or toss food over midway if required.
- You will hear the Timer ring once the cooking cycle time has completed.
- When finished, return all the Dials to their original starting positions and unplug the Air Fryer Oven.
- While wearing protective oven gloves, remove food using the appropriate tool and plate food as desired.
- Clean and store the Air Fryer Oven and its accessories following the instructions in this user guide.

NOTE:

- We recommend preheating your Air Fryer Oven prior to cooking foods to obtain the best results. Simply add an additional 3-5 minutes to the required cooking time.

- When cooking foods from frozen, ensure to extend the amount of cooking time accordingly to allow for the foods to defrost first.
- The Air Fryer Oven features heating elements which lets you customize cooking for every dish. There are four heating elements on the top and two heating elements on the bottom. Find the Preset Cooking Function best suited to your recipe by checking the Preset Function Guide. The Preset Function Guide will show you which elements heat up for each Function, as well as help you identify which Function is closely matched to your needs.
- The cooking cycle can be stopped at any time, simply by turning the Timer Control Dial back to "0".
- Always choose the appropriate accessories for the cooking task.
- Ensure that ingredients are not situated too close or touching the heating elements. Do not place ingredients, accessories or cookware directly onto the heating elements. Allow room for ingredients to expand whilst cooking.
- Use oven gloves or mitts to remove accessories or cookware from the Air Fryer Oven.
- To prolong the life of your appliance, accessories and cookware, do not drag accessories or cookware on/across the Oven Door or Appliance Body.

USEFUL HINTS & TIPS

- Brush food slightly with some oil for crispier results.
- If coating your foods with a little oil, do so just before cooking.
- If you are cooking different food types consecutively, clean the accessories between each batch. This will assist in ensuring that the taste of the food is not affected by what was cooked in the batch before.
- Should you choose to cook multiple meals consecutively, be aware that the temperature inside the Air Fryer Oven will be high. Cooking times will be shorter for all meals following the first. Ensure to make adjustments to your cooking times and check foods throughout the cooking process.
- Instead of reheating food in the microwave, do it in the Air Fryer Oven for crispier, tastier leftovers.
- Mix your seasonings with oil before adding them to your foods to prevent them from blowing around in the Air Fryer Oven.
- When crumbing, press the crumb mixture onto the food using your hands. This will prevent the crumbs from blowing off the food during the cooking cycle.
- Cooking time for roasts will vary with weight. Use a meat thermometer to check internal temperature.
- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.

- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Tossing or turning foods halfway through the cooking process, assures that all the pieces are evenly cooked.
- Misting a bit of vegetable oil to fresh potatoes is suggested for a crispier result.
- Snacks normally cooked in an oven can also be cooked using this Air Fryer Oven.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the Air Fryer Oven when baking a cake or quiche. A tin or dish is also suggested when cooking delicate or filled foods.
- Set the Timer to half the time needed for the recipe and the Timer bell will alert you when it's time to turn your food. When you hear the Timer bell, the Air Fryer Oven will turn off and you will need to set the Timer again for the last half of the cooking cycle.
- If food is not cooked, check to ensure that the accessories are not overloaded or that the temperature is not set too low.
- Use smaller batches for more even frying.
- If preparing homemade chips/French fries, par-boil and dry properly before misting them with oil prior to cooking. Note that there are different types/grades of potatoes available. Some types/grades are best suited to certain types of meals.
- If chips are not fried evenly, check if the correct type of potato is being used. Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
- If chips/French fries are not crispy then it may be that the raw chips contained too much water. In the future, cut sticks smaller and ensure to dry potato sticks properly before misting them with oil. Par-boiling potato sticks is always recommended prior to oven cooking.
- Explore a world of exciting recipes online. There are multitudes of online resources available globally. Experiment with foods and recipes to find what works for you.

COOKING CHART

This table will help you select the correct temperature and time for best results. As you become more familiar with the air frying cooking process, you may adjust these settings to suit your own personal tastes. The table below will help you choose the basic settings for the ingredients selected.

As ingredients differ in origin, size, weight, shape, quality and brand, we cannot guarantee the best settings for your ingredients.

Ensure to add 3 minutes to cooking time when starting with a cold appliance.

FOOD TYPES	TEMPERATURE	COOKING TIME	COOKING FUNCTION
Steak	450°F	10 - 15min	Air Fry or Grill
Ribs	450°F	20 - 30min	Air Fry or Grill
Prawns	350°F	10 - 12min	Air Fry or Air Roast
Sausages	350°F	12 - 15min	Air Fry or Air Roast+
Beef Burger Patties	450°F	15 - 17min	Pre-heat (5 mins) Broil (12 mins)
Quiche	450°F	18 - 20min	Bake
Doughnuts	450°F	7 - 10min	Bake
Chips	450°F	25 - 30min	Air Fry
Toast	450°F	5 - 8min	Bake (5 mins) Broil (3 mins)
Chicken Wings	450°F	10 - 15min	Air Fry

INTERNAL TEMPERATURE MEAT GUIDE

This guide should be used to check the internal temperature for cooked meats. USDA Food Safety Standards.

Beef and Veal

Ground - 70° C (160° F)
Steaks, roasts-medium - 70° C (160° F)
Steaks, roasts-rare - 63° C (145° F)

Chicken and Turkey

Breasts - 75° C (165° F)
Ground, stuffed - 75° C (165° F)
Whole bird, legs, thighs, wings - 75° C (165° F)

Fish and Shellfish

Any type - 63° C (145° F)

Lamb

Ground - 70° C (160° F)
Steaks, roasts-medium - 70° C (160° F)
Steaks, roasts-rare - 63° C (145° F)

Pork

Chops, ground, ribs, roasts - 70° C (160° F)
Fully cooked ham - 60° C (140° F)

NOTES:

- Cook pork until internal meat is white. A hint of light pink is acceptable if you do not want your meat too dry.
- Cook fish until it is opaque and easily flakes apart with a fork.
- Cook chicken until meat is completely white with clear juices.
- Cook duck until meat is completely white. A hint of light pink is acceptable if you do not want your meat too dry.

OVERHEATING PROTECTION

Should the inner temperature control system experience a problem, the overheating protection system will be activated and the heating elements will not function. Should this happen, unplug the power cord and allow time for the unit to cool completely. The Timer may continue to run until it reaches the "0" position. Once cooled, the Air Fryer Oven will resume its last cooking function previously set, unless the Timer has already reached its starting position.

Note that if food is taken out during this time then it may not be sufficiently cooked. If the heating elements continue not to function, please contact your local Service Centre for evaluation.

AUTOMATIC SHUT-OFF

The appliance has a built in "shut-off" mechanism that will automatically shut the unit OFF when the Timer reaches zero.

CARE & CLEANING

- Ensure cleaning of the appliance after every use. Regular cleaning prevents accumulation of fats, oils and grease.
- Always unplug the appliance and allow it to cool for at least 30 minutes before cleaning. Do not touch the appliance and its accessories until they are completely cool.
- Remove the accessories after each use and wash them in warm, soapy water. Rinse and dry thoroughly with a clean, soft cloth.
- For tough food residue, allow accessories to soak in a warm water and detergent mixture for 10 minutes.
- Wipe the Oven Door, appliance interior and the exterior with a cloth, slightly dampened with warm, soapy water. Take care not to allow water or soap to enter into the appliance. Dry with paper towel or a dry, soft cloth.
- As a frying and cooking appliance, oils and fats may build up by the heating elements. You may notice excessive smoke emitting from the appliance over time. This is usually an indicator that the elements need cleaning:
  - o Use a soft, dry bristle brush to lightly brush stubborn build-up off the elements.
  - o Use a soft, disposable cleaning cloth or sponge, slightly dampened with a small amount of detergent to finish cleaning the elements, and wipe clean all accessible areas of the element area.
  - o Thoroughly dry the element area, ensuring that no detergent or moisture remains before using or storing the appliance.

- Do not use abrasive tools, aerosols, cleaning aids, scouring pads or harsh detergents as they may damage your appliance.
- Never use metal utensils to remove residue or food stains as they can damage the appliance and the interior non-stick coating.
- Do not expose the Oven Door to cold liquids or cold surfaces while the Oven Door is still warm or hot. Glass as a material is fragile and subject to adverse reaction with extreme variances in temperature. Extreme variances in temperature, such as placing hot/warm glass onto a cold surface or exposing hot/warm glass to cold water, can cause glass to crack or shatter.
- Do not immerse the appliance in water or any other liquid. Do not place it in the dishwasher.
- Ensure that water and liquids do not enter into the appliance.

TIP:
Pour used oil and fats into an old jam jar and dispose of it once you have collected a fair amount.

STORAGE

- Ensure that all parts are dry before storing.
- Never store the appliance while it is hot, still wet or dirty.
- Store the appliance in a clean, dry area such as a stable countertop or in a cupboard.
- To avoid accidents, ensure that both the appliance and its power cord are beyond the reach of children or pets.
- Never wrap the power cord around the appliance.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Appliance does not work.	1. The power cord has not been inserted into the wall power socket correctly. 2. One of the Control Dials have not been set.	1. Ensure that the power cord plug is correctly inserted into a working and functional wall power socket. 2. Ensure that all the Control Dials are set.
Food is not cooked completely when the Timer and Preset Cooking Function has finished.	1. Too much food has been placed into the Air Fryer Oven. 2. Cooking temperature is set too low. 3. Cooking time is too short.	1. Do not overload the Air Fryer Oven. Instead cook the required food in separate batches. 2. Use an increased cooking temperature when cooking. 3. Increase the cooking time needed when cooking.
Food did not cook evenly.	1. Certain foods need to be tossed/turned during the cooking cycle. 2. Too much food in the Air Fryer Oven.	1. In the middle of the cooking cycle, ensure to toss/turn foods well to separate overlapped food. 2. Do not overload the Air Fryer Oven. Instead cook the required food in separate batches.
Cooked food is not crispy or does not appear golden brown.	1. Some foods require some form of oil to crisp and turn golden brown. Not all food has natural oils or fats to encourage crisping and browning. 2. Ingredients may be too wet/damp.	1. Before cooking, lightly brush or drizzle a thin layer of oil on the food. 2. Pat ingredients dry before cooking.
Unable to close the Oven Door.	There may be an obstruction in the Oven Door area.	Check that the Air Fryer Oven is not overloaded and that the Oven Door area is free from debris or obstructions.
The appliance is smoking.	1. The appliance may smoke when cooking exceptionally oily foods, or too much oil has been added. 2. The Air Fryer Oven has been overloaded with too much food, or food that is too high, so it is touching the internal heating elements. 3. The accessories or elements may have fat, oil or grease on them from last use.	1. This is a normal occurrence when cooking oily food. Wipe down food to remove excess oil or cook foods in batches. 2. Reduce food quantity in the Air Fryer Oven to ensure that the food is not so large that it touches the heating elements. 3. Always ensure that the appliance and its accessories are clean and free from any fat and oils before use.

DISPOSAL

Do not dispose of electrical appliances with general municipal waste. Hazardous substances can leak and contaminate the groundwater, affecting the food chain and ultimately damaging the environment and your health. Contact your local municipality for information on safe disposal in your area.






SPECIFICATIONS

AIR FRYER OVEN

MODEL: ATS-25K3
120V~ 60Hz
1600W
MADE IN CHINA

CAUTION:

DO NOT IMMERSE IN WATER OR LIQUID
FOR HOUSEHOLD USE ONLY

PlumChef
Electrical Appliance Co., imited.

WARRANTY

LIMITED WARRANTY

Plum Chef warrants to the original consumer or purchaser this Product is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, Plum Chef at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For warranty or repair service: E-mail **plumchef@outlook.com**. Please have your Product's model number, date code(on rating label), your name, address, city, state, zip code and phone number ready.

NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPERSS OR IMPLIED. INCLUDING WITHOUT LIMITATION,A-NY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW. IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS U.S.DISTRIBUTOR SHALL BE LIABLE FOR ANY INCIDENTAL,CONSEQUENTIAL, INDI RECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE.INCLUD ING WITHOUT LIMITATION. LOST REVE- NUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTH ERWISE, SOME STATES AND/OR TERRITORIES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS. SO THE ABOVE EXCLUSION OR LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU, THE ORIGINAN PURCHASER, SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR TERRITORY TO TERRITORY.

THIS LIMITED WARRANTY DOES NOT APPLY TO :

1. Failure of product to perform during power failures and interruptions or inadequate electrical service.
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity.
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.