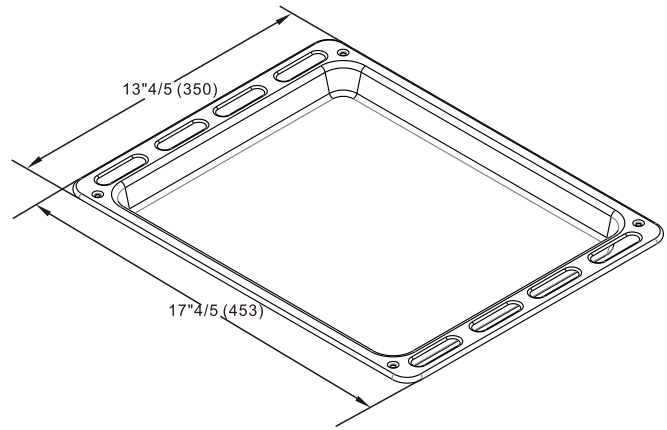
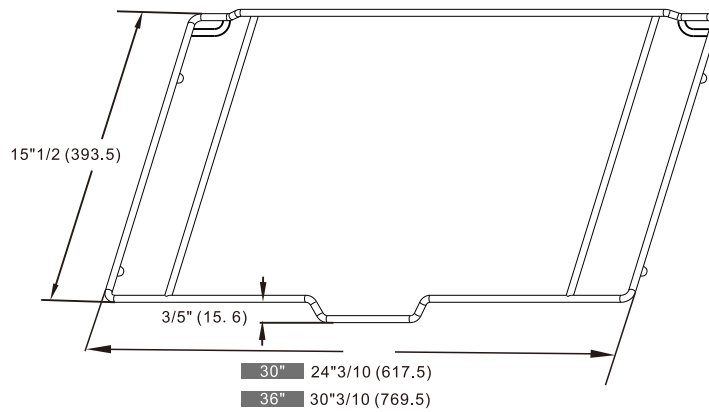


Air Fry Basket



Baking pan



Air Fry Rack

**Air Fry Rack (1 piece)**

**Air Fry Basket (1 piece)**

**Baking Pan (1 piece)**

**Oven Rack (included in your Forno ranges already)**

## Air Fryer

**To cook your food to the perfect crispy-golden results, please follow the next steps:**

Step 1: Move 1 oven rack to the lowest position to hold the baking pan.

Step 2: Place the baking pan on the bottom rack.

Step 3: Put your food onto the air fry basket and spread it evenly in a single layer.

Step 4: Place the air fry basket, filled with your food on the air fry rack, and insert them in the middle position of the oven shelf, then close the door.

Step 5: Turn on the convection fan and set the oven temperature between 325°F and 350°F, and watch closely to the cooking food.

**Tips:**

1. Air Fry cooking requires little to no oil.
2. High-fat foods such as skin-on chicken wings, bacon or sausage can cause smoke when using the air fry component. Please add parchment paper or aluminum foil to the baking tray for easy cleaning purpose.
3. Make sure the baking pan is right underneath of the air fry basket, working as the drip tray.
4. Check your food often, because air fry cooking requires less time than regular cooking.
5. Open a door or window to ensure the cooking area is well ventilated.

**Steam Clean:**

Step 1: Put 1 cup (240mL) of distilled or filtered water into the baking pan.

Step 2: Heat the oven to 450°F for 20-30 minutes.

Step 3: Once the steam clean has completed, turn off your oven.

Step 4: When it's cool, wipe grease and debris from your oven using a damp rag or sponge. Concentrate on removing only debris and grease that comes off easily. The steam cleaning process will loosen up the more stubborn, caked on grime.

**Tips:**

1. Using distilled or filtered water instead of water from your tap will keep your oven free of water spots and mineral deposits.
2. Be sure to wait until your oven is completely cool before starting to clean it.
3. Make sure to clean any racks that are in the oven as well.
4. Do not leave the residual water in the oven for any length of time.
5. This step may get pretty messy, so be sure to put on some old clothes and keep a garbage can nearby.