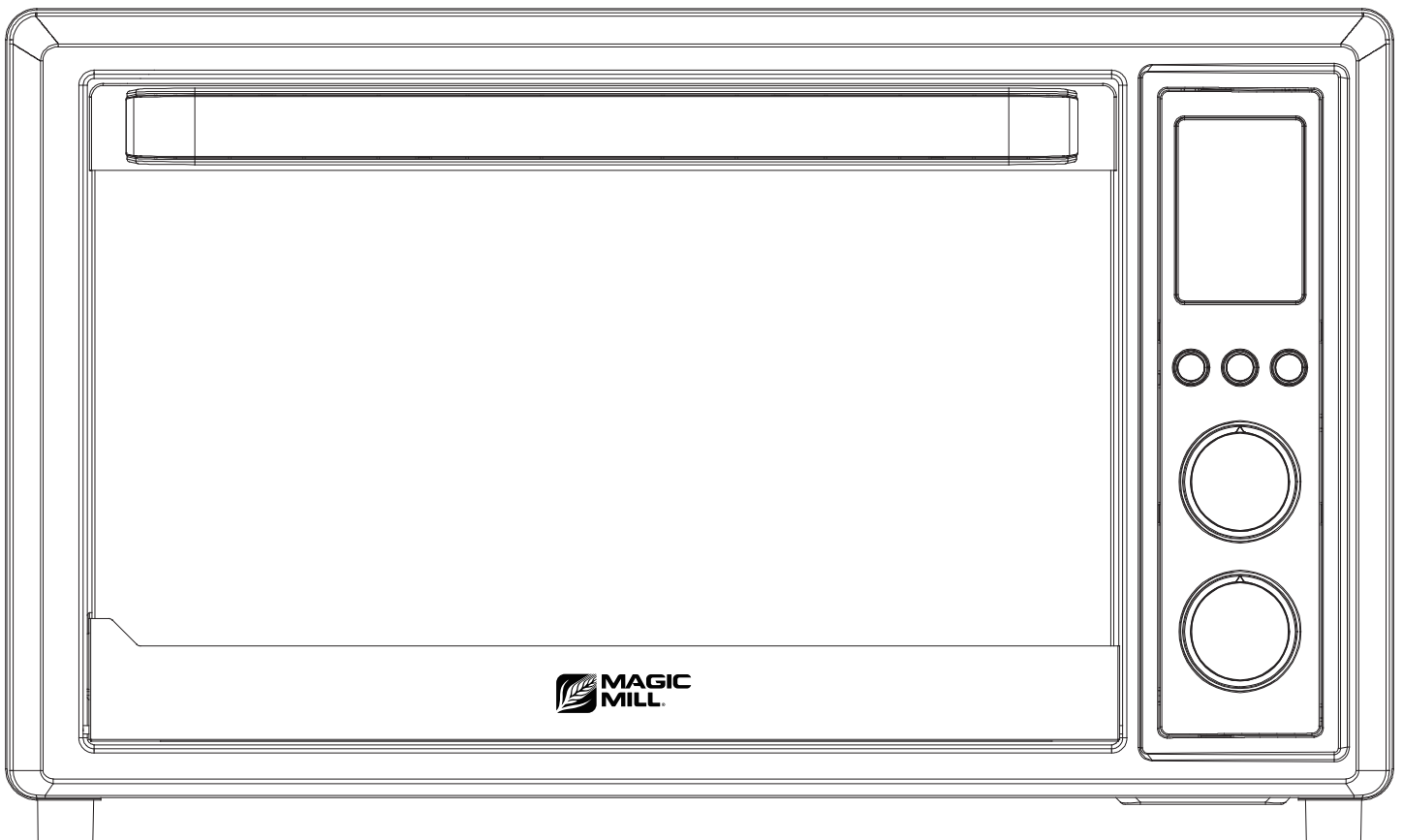




INSTRUCTION MANUAL

Original Air Fryer Toaster Oven

Model No.: MTO30S



Please read the manual carefully before use. Keep them for further reference.

HOUSEHOLD USE ONLY

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.
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 cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return 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 for adequate air circulation.
9. Unplug from outlet when not in use, or before cleaning. Let it to cool before putting on or taking parts, or before cleaning.
10. To disconnect, turn the control to STOP, then unplug the plug. Always hold the plug, but never pull the cord.
11. Do not cover 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.
14. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on 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 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. Protect against hurt by sharp edge when action.
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/Wire Rack can not be over 3.0kg. (just for reference) (The food can not concentrate on one side of the Food Tray/Wire Rack, you would better try you best to make the food put on the Food Tray/Wire Rack evenly).
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. Turn the timer knob to "LOW" position to shut off the appliance.

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.

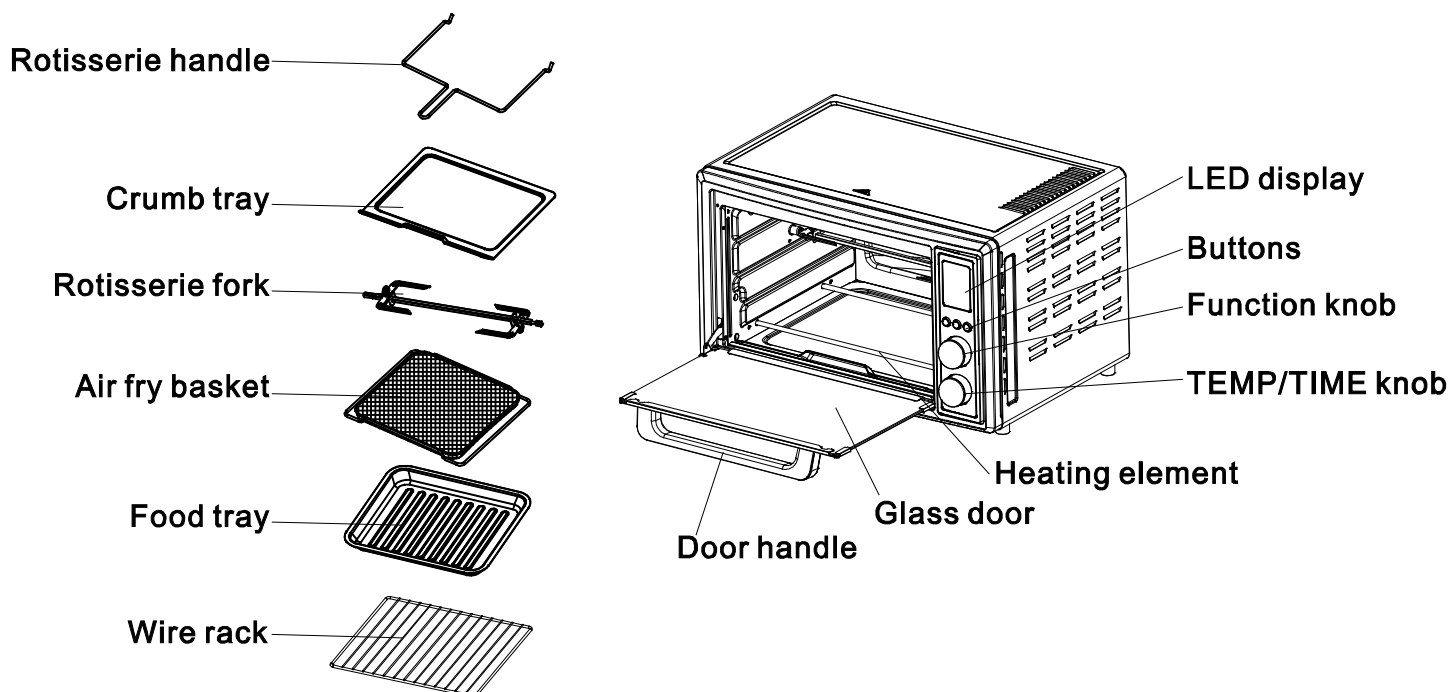
SAVE THESE INSTRUCTIONS

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.

COMPONENTS:



Using Your Electric Oven

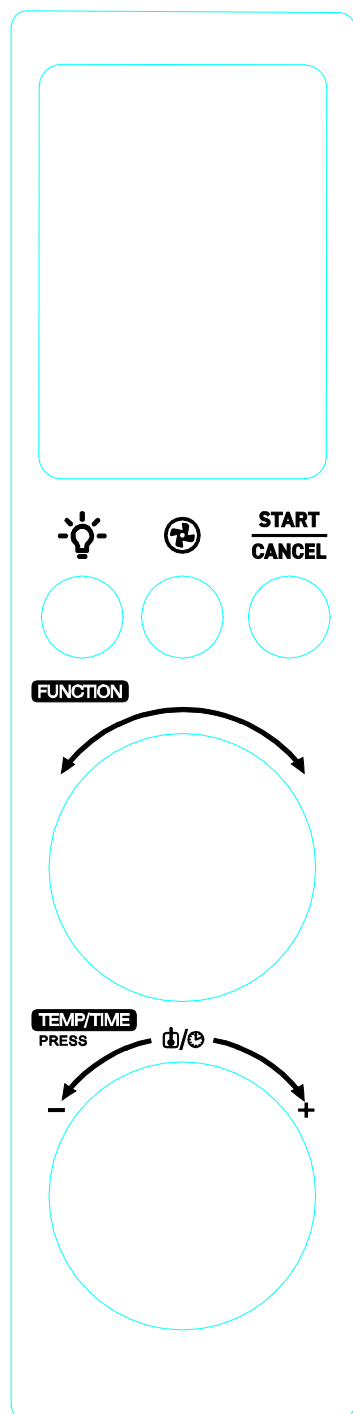
Please familiarize yourself with the following oven functions and accessories prior to first use:

- 1) **Glass Door:** For front viewing of food.

- 2) **Heating Elements:** For heating food.
- 3) **Rotisserie Fork:** For roasting chicken and other kinds of meats with Air Fry.
- 4) **Rotisserie Handle:** For removing rotisserie rod assembly.
- 5) **Air Fry Basket:** For carrying food to be cooked for the Air Fry function.
- 6) **Crumb Tray:** For crumb or fallen food particles collection. Pulls out for easy cleaning.
- 7) **Food Tray:** For carrying food to be cooked.
- 8) **Wire Rack:** For carrying food to be cooked. The maximum amount of food on this rack is 400g.

Noted: The maximum amount of French Fries on Wire Rack is 400g, the maximum amount of it on Air fry basket is 350g. If need to go beyond that, please take it out and shake it more evenly.

CONTROL PANEL



Function Buttons & Knobs

- (1) "💡" button: can be manual control the oven light ON or OFF.
- (2) "🌀" button: Quickly select Air Fry function menu.
- (3) "START/CANCEL" button: Once the function is selected, it can be activated by pressing the "START/CANCEL" button. During the work process, press this button to exit the work and return to standby; set the status press this button to confirm the settings. Press and hold about 3S to clear all settings and return to standby.
- (4) "FUNCTION" knob: This knob can be used to cycle through the selection menu.
- (5) "TEMP/TIME" knob: The temperature/time can be adjusted by this knob. After the selection, the corresponding function temperature flashes. The adjustment time can be switched to the function time mode adjustment by pressing the knob. At this time, the function time flashes and user can to set the cooking time. Pressing the knob repeatedly can switch the time repeatedly.

OPERATION INSTRUCTIONS

1. Toast

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

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 select the "Toast".
- (3) Turn Temp/Time knob to set the desired shade level.

Note: Baking temperature setting, time setting and convection are not available.

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

Note: ① Baking level is nonadjustable while the oven is working.

② To cancel operation, push "START /CANCEL" button. No pause setting.

③ To check or remove food ,use the handle to help side food in and out.

- (5) When the working cycle is complete, the unit will auto stop. 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 select the "Air Fry" or select by pushing "Air Fry" button.
- (2) Turn Temp/Time knob to set desired baking temperature. To set the time, push 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 pushing Temp/Time knob.
- (3) Push "START/CANCEL" button to start the preheating.
- (4) After the preheating, place the food to be cooked on the Air fry Basket. Insert the basket into the middle support guide of the oven.
- (5) Push "START/CANCEL" button to start the operation.

Note: ① Baking time and temperature are nonadjustable while the oven is working.

② To cancel operation, push "START/CANCEL" button. No pause setting.

③ To check or remove food ,use the handle to help side food in and out.

- (6) When the working cycle is complete, the unit will auto stop and emit beeps. 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 select the "Bake".
- (2) Turn Temp/Time knob to set desired baking temperature. To set the time, push 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 pushing Temp/Time knob.

- (3) Push "START/CANCEL" button to start the preheating.
- (4) After the preheating, place the food to be cooked on the Wire Rack/food tray. Insert the rack/tray into the middle support guide of the oven.
- (5) Push "START/CANCEL" button to start the operation.

Note: ① Baking time and temperature are nonadjustable while the oven is working.

② To cancel operation, push "START/CANCEL" button. No pause setting.

③ To check or remove food ,use the handle to help side food in and out.

- (6) When the working cycle is complete, the unit will auto stop and emit beeps. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal rack, 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.

Operation

- (1) Place whole chicken on the shaft and fixed by the fork both side, insert the shaft into the Rotisserie hole position and close the door. Upper and lower heating elements are operating.

Note: Need put the Food tray at bottom rack slot to collect oil drip during cooking, and put some water in bake tray before cooking chicken in rotisserie function, It will make good effect for rotisserie.

- (2) Turn FUNCTION knob to select the "Rotiss".
- (3) Turn Temp/Time knob to set desired baking temperature. To set the time, push 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 pushing Temp/Time knob.
- (4) Push "START/CANCEL" button to start the operation.

Note: ① Baking time and temperature are nonadjustable while the oven is working.

② To cancel operation, push "START/CANCEL" button. No pause setting.

③ To check or remove food ,use the handle to help side food in and out.

- (5) When the working cycle is complete, the unit will auto stop and emit beeps. Open the door completely and remove the food with handle.

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

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.
- (2) Turn FUNCTION knob to select the "Broil".
- (3) Turn Temp/Time knob to set desired baking time. Baking temperature is nonadjustable for this function.
- (4) Push "START/CANCEL" button to start the operation.

Note: ① Baking time and temperature are nonadjustable while the oven is working.

② To cancel operation, push "START/CANCEL" button. No pause setting.

③ To check or remove food ,use the handle to help side food in and out.

- (5) When the working cycle is complete, the unit will auto stop and emit beeps. Open the door completely and

remove the food with handle.

CAUTION: Cooked food, metal rack, 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 select the "Pizza".
- (2) Turn Temp/Time knob to set desired baking temperature. To set the time, push 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 pushing Temp/Time knob.
- (3) Push "START/CANCEL" button to start the preheating.
- (4) After the preheating, place the food to be cooked on the pizza pan ,and then place the pan on the Wire Rack. Insert the rack into the middle support guide of the oven.
- (5) Push "START/CANCEL" button to start the operation.

Note: ① Baking time and temperature are nonadjustable while the oven is working.

② To cancel operation, push "START/CANCEL" button. No pause setting.

③ To check or remove food ,use the handle to help side food in and out.

- (6) When the working cycle is complete, the unit will auto stop and emit beeps. 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. Bottom

This function is ideal for cooking cake in general

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.
- (2) Turn FUNCTION knob to select the "Bottom".
- (3) Turn Temp/Time knob to set desired baking temperature. To set the time, push 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 pushing Temp/Time knob.
- (4) Push "START/CANCEL" button to start the operation.

Note: ① Baking time and temperature are nonadjustable while the oven is working.

② To cancel operation, push "START/CANCEL" button. No pause setting.

③ To check or remove food ,use the handle to help side food in and out.

- (5) When the working cycle is complete, the unit will auto stop and emit beeps. Open the door completely and remove the food with handle.

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

8. Dehy

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

Operation

- (1) Place the food to be cooked on the Wire Rack. Insert the rack/ tray into the middle support guide of the

oven.

- (2) Turn FUNCTION knob to select the "Dehy".
- (3) Turn Temp/Time knob to set desired baking time. Baking temperature is nonadjustable for this function.
- (4) Push "START/CANCEL" button to start the operation.

Note: ① Baking time and temperature are nonadjustable while the oven is working.

② To cancel operation, push "START/CANCEL" button. No pause setting.

③ To check or remove food, use the handle to help slide food in and out.

- (5) When the working cycle is complete, the unit will auto stop and emit beeps. Open the door completely and remove the food with handle.

CAUTION: Cooked food, metal rack, and door can be very hot, handle with care.

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, Rack, 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 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	MTO30S
Rated voltage	120V
Rated frequency	60Hz
Rated power	1800W
Oven capacity	30Litres
Household use only , DO NOT IMMERSE IN WATER	



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