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Control Panel

Time & Temperature
Dial

Air Oven Door Handle

Oven Door / Lid

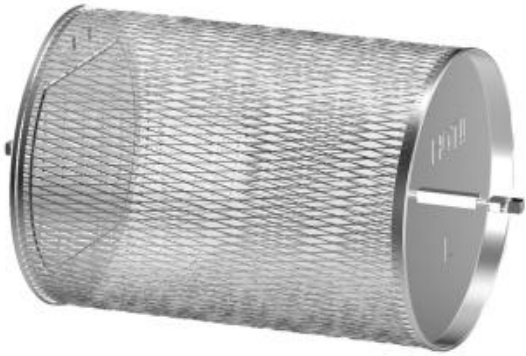


Rotisserie Rack Holder

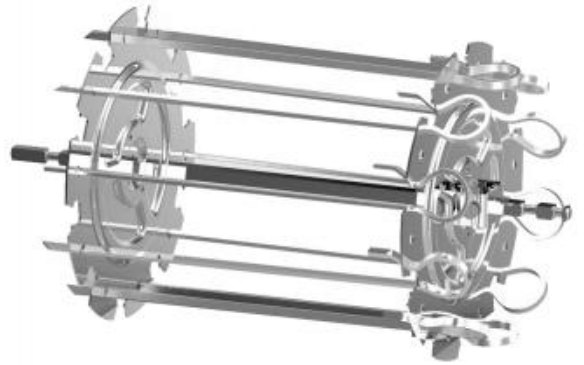
Rack Holder

Drip Tray Holder

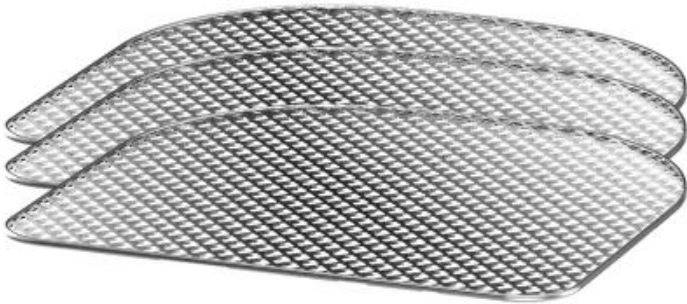
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**Rotisserie Basket
For Fries**



Skewers Rack



Rack x 3



Drip Tray



**Rotisserie Fork
for whole Chicken**



Rotisserie Retrieval



*Thanks for trusting Ultrean
for your household and kitchen needs!*



(May you have a FANTASTIC culinary experience with your new Ultrean Air Fryer!)



START COOKING delectable yet healthier meals
using your free ULTREAN airfryer recipe book



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18
Months

WARRANTY ISSUE

Email: support@ultrean.com

And we'll do our best to make you one of our HAPPY customers!
We remain at your service! Of Ultrean

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BEFORE FIRST USE

- 1 Remove all packing materials and stickers inside and outside of the Air Fryer Oven.
- 2 Gently wipe the exterior with a damp cloth or paper towel. Never immerse the Air Fryer Oven or its plug in water or any other liquid. The Air Fryer Oven's housing is NOT dishwasher safe.
- 3 Wash all removable parts with a sponge and warm, soapy water. Racks and rotisserie basket may be washed with a bristled brush. Do not use abrasive cleaning agents or scouring pads. All removable parts are dishwasher safe.
- 4 Dry thoroughly. Keep the housing dry and wipe the removable parts dry after each wash to avoid discoloration or stain.
- 5 Read all instructions and follow them carefully.

NOTE: Never wash or submerge the main units in water

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GET STARTED

Power On/ Off:

- **Connect** the plug in to a power source and the oven enters the standby mode.
- **Tap** the power button to turn on the appliance with a beep. All the indicators on the control panel will light up.
- **Tap** the power button to turn off the oven when it is cooking. When the unit is turned off the fan will continue working for 20s.to help the unit cool down then it will automatically shut off.

Light Control:

- **When** the appliance is on, press the Light Button to turn on/off light.

Time & Temperature Control:

- **Rotate** the Time & Temperature control knob to adjust time & temperature. Time & Temperature display will swap every 5 seconds. When the LED display is showing Time, rotate the knob to adjust the time. When LED display shows the current Temperature, rotate to adjust the temperature to match your desired setting.

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Choose Cooking Mode:

- **Once** the appliance is on, press the pre-set cooking mode that you need on the control panel. Choose the mode that matches the food that you are cooking, then press the power button to start cooking. If you like to adjust the time and the temperature, make sure to rotate the control knob and adjust the time or temperature settings before you press the power button again to start cooking.
- **If** you don't want to use any of the pre-set cooking modes, you can simply just adjust the Time & Temperature after turning on the appliance. Once set, press the power button again to start cooking.

Preset

Fries	Ribs	Fish	Shrimp
			
25mins	20mins	20mins	20mins
400F	370F	330F	320F
Chicken	Cake	Beef	Dehydration
			
30mins	30mins	30mins	4hrs
400F	350F	370F	140F

Note: During the dehydration mode the temperature and time is set to 140F/ 4hrs. However you can still adjust it from 90F-170F to match your desired setting.

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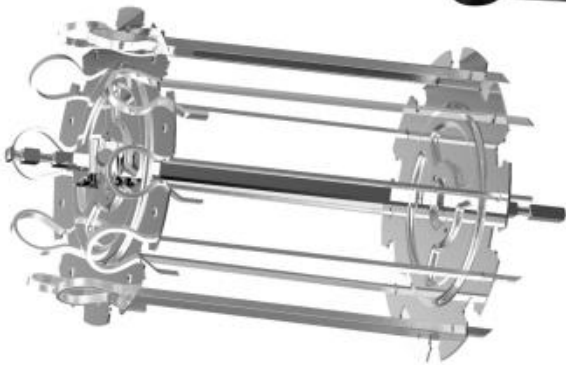
Rotisserie Function:

If you want to use the Rotisserie Function, You need to install the Rotisserie Basket/ Skewers Rack/ Rotisserie Fork.

Please check the images below as your reference:



Rotisserie Gear Side



OR

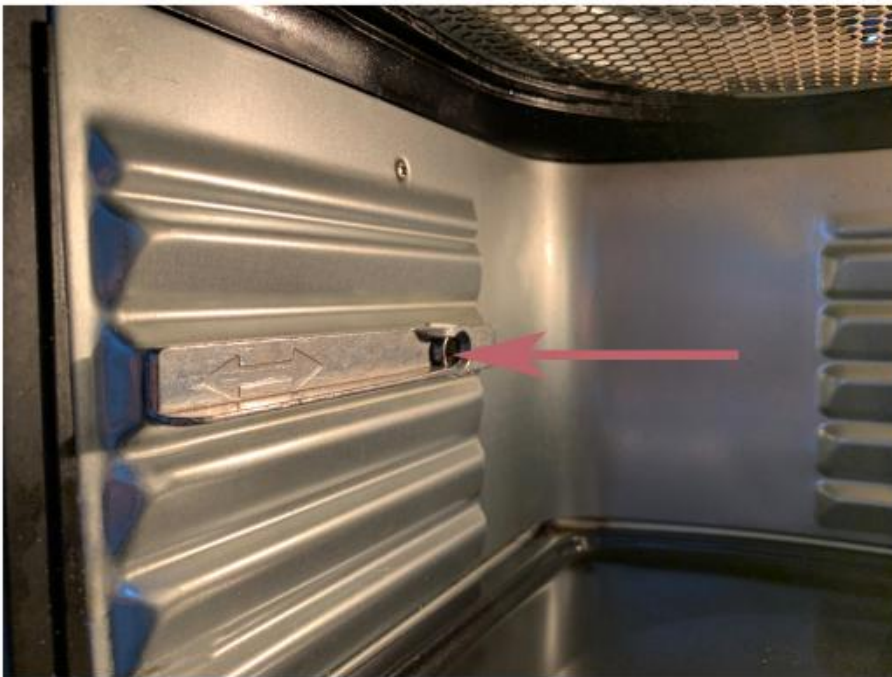


Rotisserie Gear Side

Rotisserie Rack Holder Side

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After you place the Rotisserie Shaft to the right position, you need to push the shaft to the Rotisserie gear direction to lock it well. Then press the Rotisserie Button to get it rotate.



This Direction to Lock the Shaft to Rotisserie gear.


REMINDER:

If the rotisserie rod/ basket will not roll or stop in cooking, please use the included rotisserie retrieval to lock the shaft again!

Using the Rotisserie Tools and Functions

When you're using the rotisserie basket or tools make sure that the drip tray is placed at the bottom interior of the oven.

When you're using the rotisserie basket, once the food is inside, make sure to close the basket's lid. Position the basket into a rotisserie rack position in the oven. Put the left side into the round rotisserie gear found at the left interior, then position the right to the right rotisserie holder. Close the oven's lid and start cooking.

Pressing the ROTISSERIE button enables the rotating feature, as well as choosing the ROTATE button. 

When using the rotisserie spit, make sure to insert the food securely into the rod. Secure the fork by tightening the screws. Once the food is set and screws are tightened on both sides of the rod, allow at least 2.5cm or an inch of space on both ends. Do not overstuff it with food.

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IMPORTANT REMINDERS:

1. Maximum weight for food is 1.8KG, the lesser the food, the faster it is to get cooked. Adjust the temperature or the cooking time if necessary.
2. Note that preset cooking modes are programmed to cook the type of food that it indicates. However you may need to increase or decrease the time or temperature depending on the quality and quantity of your food.
3. When using the air frying function, we recommend to rotate the racks halfway through cooking so the food is cooked better and evenly.
4. Make sure to use kitchen mitts or protective/ heat resistant hand gloves when using the oven. Allow the oven to cool down before removing the food or cleaning the parts.
5. Be more careful when using the fork, prongs, the rod or other sharp and pointed objects. Make sure to use and store these tools properly.
6. Sprinkle some oil if you want to make the food crispier i.e., when cooking french fries or meat.

If you have any question or concern about the product, please do not hesitate to contact us at support@ultrean.com
We'll do our best to help.

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CAUTION:

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, &/or injury to persons, including the following:

1. Children must be supervised and should not be left alone with any appliance during operation.
2. Never use any accessories or parts from other manufacturers. Your warranty will become invalid.
3. Place the Air Fryer Oven on a flat, sturdy, heat resistant surface. Do not place it near any objects that gets hot, cause moisture or blocks the ventilation such as other electrical appliances or closed walls.
4. Never operate the air fryer oven, or any appliance, on a gas or electric stove top, even if the stovetop is off and completely cool. Accidents or damages due to negligence or improper use will not be covered by the warranty.
5. Appliances may emit heat or steam when in use; do not block inlets or outlets.
6. This product is **NOT** a deep fryer. It is **NOT** meant to be filled with oil.
7. Do not leave or store uncooked ingredients in the Air Fryer Oven before cooking; raw meat, poultry, fish, fruits and vegetables can spoil.
8. Do not move the Air Fryer Oven during use. During initial use, you may notice some smoke and or slight odor or smell. This usually occurs for new cooking appliance like ovens. This is normal and should quickly dissipate. It should not reoccur after the appliance has been used a few more times.

NOTE: To minimize of smell or avoid it it permeate in your food, you may bake lemon peels or clean it with baking soda and vinegar for a few times until the smell diminishes.

9. Before cleaning, make sure that the Air Fryer Oven is off, unplugged and cooled to room temperature.

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TECHNICAL SPECIFICATIONS

Color:	Black housing
Dimensions:	376.8*323*387.8MM
Weight:	8.33kg
Materials:	PP, stainless steel
Pot capacity:	12.5QT
Accseeories capacity:	6.3QT
Rotating basket:	4.2QT/2.5KG
Chicken fork:	2.5KG
LCD display:	Muti-functions with knob and touch screen to choose
Temperature:	Adjustable thermostat from 150-400°F;
Timer:	Time control from 1-60min (for Dehydration function, 24hrs)
Input voltage:	120V; 60Hz;
Power:	1800W
Power cord:	1.2m
Function:	8 preset for potato and fries, meet, fish, shrimp, chicken, rotisserie, bake, dehydrate, rotating function, overheating protection, micro switch function
Accessories:	Drip tray* 1 Chicken fork* 1 Rotating basket* 1 Skewers Rack* 1 Dehydrating racks* 3 Rotisserie Retrieval*1 oven glove*1 Tongs*1